



the fungifile

Newsletter of the Triangle Area Mushroom Club

P.O. 17061, Durham, North Carolina 27705

Volume 7 Number 1 January/February 1988

President: Jacques Poirier: 210 W. Lavender Ave., Durham, NC 27704
..... 477-5837
Secretary/Treasurer: Owen and Pat McConnell: 2808 Butner St., Durham, NC
..... 27704... 477-5178
Editor: Ad Hoc Committee: Owen McConnell, Jacques Poirier, Marsha Poirier
Foray Chairs: Roy Borchardt and Eve Taylor: 116 Parthenia Dr., Durham, NC
..... 27705... 383-3364
Program Coordinator: Position is unfilled

TABLE OF CONTENTS

PLEA	p. 1	New Editor Needed	p. 3
Meetings	p. 1	Giant Puffballs in NC	pp 3-4
1983 Forays	p. 2	Christmas Potluck Dinner	p. 4
New Members	p. 2	A Moment of Silence	p. 5

PLEA

Jacques Poirier

TAMC is loaded with talent. Some of you must step forward to apply that talent in order for TAMC to continue. Our next meeting (see below) is the annual business meeting at which officers are elected. So far, we have no candidates for president nor newsletter editor. You will have already noticed the decline in quality of this issue of The Fungifile from the previous masterly work of Bill Burk. Stop the erosion. Volunteer by telephoning one of the club officers, or volunteer from the audience at the business meeting.

Meetings

February 8. Annual business meeting, Coker Room, 215 Coker Hall, UNC-Chapel Hill, 7:30 PM. See map at end of this newsletter.

March. Date, place, and topic will be announced (hopefully) at the February meeting, thence to be dispersed by telephone. Sorry about the cliff-hanger.

MARK YOUR CALENDAR!

1988 Forays

Feb. 21 to March 3: A mushroom tour of Argentina led by Andrew Weil, Emanuel Salzman and Gary Lincoff (Rolf Singer will join the group).. For information write Fungophile, P.O. Box 5503, Denver, Co 80217-5503 or call 303 296-9359..

August 4 to 7: The Northeast Mushroom Foray will be held at the University of Rhode Island.. Dr. Roy Watling of the Royal Botanic Garden, Edinburgh, Scotland will participate.. An old-fashioned New England clam-bake with entertainment is planned.. Contact R..H. Peabody, Chairman, NEM Foray, R.D. No 1, Box 250, Milford, N..J. 08848.

August 18-21: NAMA foray in the northeastern section on Minnesota. More information later.

NEW MEMBERS

So far 11 new members have joined TAMC in 1988.. They are:

Mr. and Mrs. Graham Boyd, Jr.	Jonathan Parkinson
Pat Bolinger	Thomas Squier
James Goldsmith	Al and Susan Thompson
John and Karen Filley	Bruce Wilks

The Filleys write that they are retired and are wending their way around the country in a travel trailer. They plan to spend several months in the spring and fall living on their land on the Haw River in Chatham County, and hope to participate in TAMC activities then.

Thomas Squier attended the Telluride, Colorado, Wild Mushroom Conference which was very interesting and educational.. He lives in Aberdeen and is willing to present a program at one of our meetings. TAMC is pleased to welcome all our new members and look forward to getting better acquainted with them.

A number of old members have not yet renewed their memberships.. Please do not delay.. This is the last issue of "The Fungifile" which will be sent without payment of 1988 dues (only \$3 for individual, \$7 for corresponding, and \$2 for each additional family member)..

NEW EDITOR NEEDED

Bill Burk, co-founder of TAMC with Joan Zeller and editor of "The Fungifile" during 1987, has resigned as editor in order to have time to prepare the manuscript for his second volume on Gasteromycetes. Bill deserves and has the gratitude and appreciation of TAMC members for the outstanding issues of "The Fungifile" he produced and for the many ways he has helped to build and nurture the club: for example, helping with program planning and arrangements, inducing David Arora to lead a foray and making accommodations for him while he was here, etc.. In spite of his busy schedule Bill has already offered to be half-time program planner for 1988.

G I A N T P U F F B A L L S I N N . . C .

by Owen McConnell

In The Gasteromycetes of the Eastern United States and Canada by W. C. Coker and J. N. Couch, the authors write about Calvatia maxima (= gigantea) as follows: "It is surprising that we have not found this huge puffball in Chapel Hill, nor has Beardslee found it at Asheville."

Most TAMC members are familiar with Calvatia cyathiformis, a fairly large puffball which is common in the Research Triangle area from July to late autumn (I have found it once in May) in open places such as lawns, pastures, and fields. It is pear-shaped and tan, reminding me of a freshly baked loaf of bread. The white gleba turns yellow, then purple-brown in age. Calvatia cyathiformis is usually about the size of a grapefruit, but I found one that was 7 inches broad and 4 inches high in Durham (most field guides state that 6 or 7 inches is the maximum dimension).

Some members may also have discovered Calvatia craniformis, another species of approximately the same size as cyathiformis, in the triangle area. C. craniformis inhabits wooded places rather than open areas, is less abundant, has a convoluted, brain-like exterior appearance, and has a yellow-green rather than purple spore mass at maturity. Two C. craniformis were found in a foray at Boone, N.C., on Sept. 19, 1987.

Although sometimes called "giant puffballs", C. cyathiformis and craniformis are a "far cry" smaller in size than Calvatia gigantea, a true giant. In American Naturalist (18: 530, 1884) Professor C. E. Bessey records a specimen of giant puffball found by Professor R. E. Coll in Herkimer County, N. Y., in 1877 that was 5 ft. 4 in. in its greatest diameter, 4 ft. 6 in. in its least, and 9½ in. high. This specimen was approximately 15½ feet in circumference. The usual size of Calvatia gigantea, however, is about 8 to 20 inches broad.

On Sept. 19, 1987 at Boone, N. C. I attended a foray led by Dr. Orson N. Miller, Jr. and organized by the newly formed Mountain Mushroom Club of Boone. Three C. gigantea were collected from a pine woods near Jonas Ridge, N. C. by a foray participant and displayed with other species of fungi. My measurements indicated that one was about 12 inches and the other two were 8 inches in diameter. They were almost round, firm, and pure white. Dr. Miller cut through one of the smaller ones which appeared in perfect condition for eating. He said that this species is fairly common around the Fairystone Lake area in Virginia. Furthermore, he described how to preserve a growing one for prolonged feasting. Instead of harvesting the whole puffball, which would cause rapid deterioration of the flesh, merely cut a slice from it. It will continue to stay fresh until you are ready to cut another slice for the next meal.

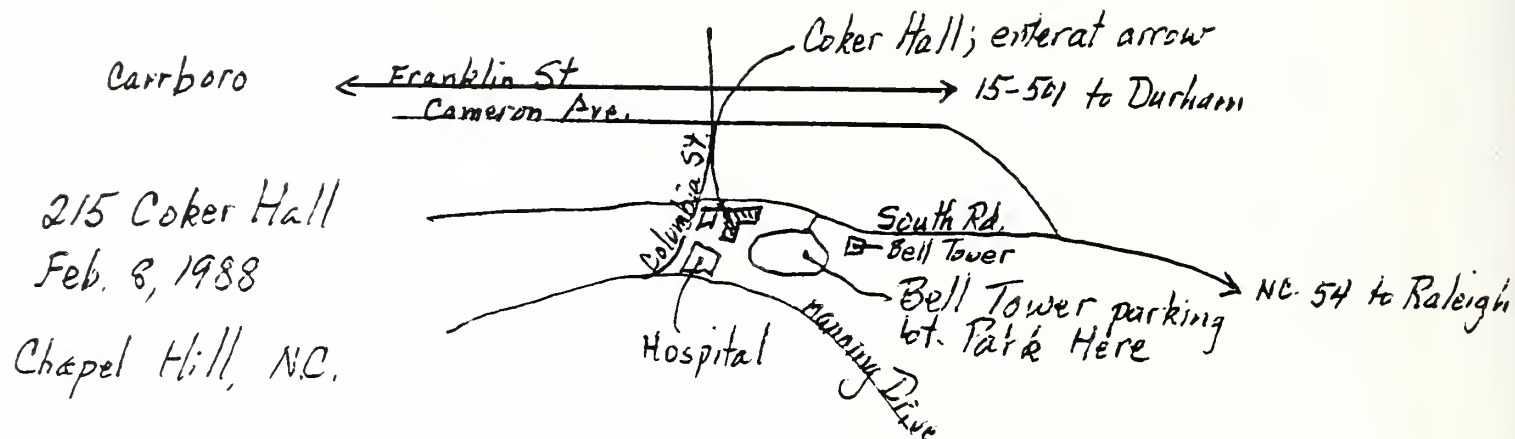
Shortly after the Boone foray I was helping Ed Jones of Durham identify some bolete species and happened to mention the giant puffballs to him. He related that he had found about a dozen of the giant puffballs (we clarified that these were C. gigantea and not cyathiformis) on a levee of the Roanoke River near Tillery, N.C. (16 miles southeast of Roanoke Rapids). They were growing near Ailanthus trees, 200 yds. from the river, near a creek. Although in the northern portion of N.C., this location is surprisingly far east. But the Roanoke River originates in the mountains of Virginia (could spores be carried along its course eastward?) The distribution of Calvatia gigantea in N.C. needs to be established; if someone finds one of these puffballs in the state, he/she should report it to TAMC.

December 14, 1987 Potluck Dinner

by Owen M^CConnell

TAMC's annual Christmas meeting and covered-dish dinner was a wonderful social and culinary success. Jacques and Marsha Poirier were host and hostess for the second straight year, and they were most generous in providing not only their comfortable home but also baked turkey, a variety of drinks, and wild mushrooms from their yard (Leccinum rugosiceps, Amanita rubescens, etc.). The gathering was well attended, and because everyone prepared a favorite recipe, the food was delicious as well as substantial. The welcoming and engaging personalities of the Poiriers set the mood for lively, enjoyable conversations among members and their guests. The party was a very happy conclusion to the club's stimulating activities during 1987.

This blank page is a dramatic illustration of how badly we need a newsletter editor.



Triangle Area Mushroom Club
Box 17061
Durham, NC 27705

IS YOUR LABEL CORRECT?

C589.22205⁴
F98t



Morchella esculenta

©D M. Bube 79

the fungifile

Newsletter of the Triangle Area Mushroom Club

P. O. 17601, Durham, North Carolina 27705

Volume 7 Number 2 March/April 1988

- President: Jack Billman: 3201 Stoneyford Ct., Raleigh, NC 27603 779-2419
- Secretary/Treasurer: David Green: Unit I-7 Colony Apts., Chapel Hill, NC
.....27514 929-9768
- Editors: Billie Sessoms: 802 Duluth Street, Durham, NC 27705 383-5853
Dianne Berg: Rt 1, Box 133, Pittsboro, NC 27312 933-9628
- Foray Chair: Lynda Karolak: 2718 Heather Glenn Rd., Durham, NC 27712 383-4233
- Program Coordinators: Bill Burk: 1122 Sourwood Dr., Chapel Hill, NC 27514
.....942-6387
Other half-position unfilled.....

MARK YOUR CALENDAR

Meetings -----

March 15: NOTE THE CHANGE OF MEETING NIGHT - The March meeting will be held on Tuesday, March 15 on Duke Campus at 103 Gross Chem Lab. Mike Levi, of the NC State Forestry Resources Extension Department has been working with the Mountain Horticulture Crops Research Center in Fletcher, NC on Shiitake cultivation. He will show us slides and discuss his information on growth techniques. We also plan to saute some Shiitake for tasting. Will any members willing to provide Shiitake for sampling please call Billie Sessoms (383-5853).

March 19: For the fourth consecutive year Edward Badham from Greensboro will be demonstrating how to grow the edible Shiitake mushroom in your back yard. We will meet at North Carolina Botanical Gardens from 9am to 12:30pm. There will be a fee of 3.00 for each log and spawn. If you bring your own logs, the spawn will cost 1.50. More details in the article on growing mushrooms at home.

Meetings (continued)

April 11: Jacques Poirier will present a program on the basics of mushrooming. Bill Burke will show the slide show Willie Koch produced and first presented at the TAMC meeting on December 13, 1982.

May 9: Fungi used in Brewing will be the subject. Meeting will be at Coker Hall. More details in the next newsletter.

Forays

April 16: Bill Burke will again lead us in search of MORELS. Meet at the Texaco Station at University Mall in Chapel Hill at the corner of Estes Dr and the 15-501 Bypass at 9 am. Note the earlier hour this year! Bring lunch and collecting gear. Rain or shine.

Future Forays: From May through the summer there is a need for locations, guides and/or leaders. Please contact Lynda Karolak with information on any good spots or to volunteer to lead a foray.

deCurrent Events

July 6 - July 19 MUSHROOM STUDY TOUR OF THE HIGHLANDS OF MEXICO - led by Gary Lincoff, Andrew Weil, and Emanuel Salzman and Jim Jacobs, consultant ethno-mycologist and archeologist. This foray will be in the Highlands of Mexico called "the lands of eternal spring", the pine and oak forests of the Sierra Madres, richly productive of mushrooms collected by villagers for sale in the markets. There will be a visit to Jalapa and its annual University Mushroom Fair.

October 3-20 MUSHROOM STODY TOUR OF SPAIN AND THE PYRENEES - led by Gary Lincoff, Andrew Weil, and Emanuel Salzman. Thkley will hunt in the beech and oak of the Pyrenees forests and the pine and fir of the Sierra de Guardarama range near Madrid.

For more information about both these tours, contact Emanuel Salzman c/o Fungophile, PO Box 5503, Denver, Co 80217-5503 Phone 303-296-9359

FEBRUARY MEETING: Annual Business Meeting

Bill Burke reported that the North Carolina Botanical Garden had accepted the books given to TAMC by Willie Koch for its library. The books will be available for use by club members at the NCBG. Each will have a plate showing it was a gift from the club.

Club officers elected were Jack Billman, President and David Green Secretary-Treasurer. The club president made the following appointments:

Editors of The Fungifile - Billie Sessoms and Dianne Berg

Foray Chairman - Lynda Karolak

Program Chairmen - Bill Burk and another member to be named

TREASURER'S REPORT for 2/1/1987 to 1/31/88 was submitted by Owen McConnell:

Deposits/Credits

341.00 membership dues
151.04 12 Petersen Field Guides
13.82 interest on club account

505.86 Total Deposits

Payments/Debits

151.22 12 Petersen Field Guides
142.11 newsletter copying
116.11 postage
43.55 David A rora's visit expenses
24.86 telephone calls
25.00 NAMA dues

502.85 Total Payments

Beginning Balance 2/1/87	333.73
Deposits	505.86

	839.59
Payments	502.85

Ending Balance	336.74

GROWING MUSHROOMS AT HOME

The Saturday meeting in March will be our fourth annual meeting centered around the culture of Shiitake in your backyard. The meeting includes general information on the entire procedure from log inoculation to harvest. In the past, we have tried drilling holes in oak logs and inoculating with wood dowels hammered into the holes or plugs of loose culture inserted into the holes with a brass plunger. The culture inserted with the brass plunger produces earlier than that from the wood dowels.

In March of 1987, two members, Billie Sessoms and Bill Burke tried the easy cultivation method described in the March/April, 1987 Fungifile reprint from Mushroom, the Journal, volume 4, issue 13 by Van Cotter, Tim Flynn and Don Coombs. For this method, the logs were freshly cut to one and one-half foot lengths, spawn was applied as a slice across the fresh cut, and covered with tinfoil held on with rubberbands. Bill Burk reported that he had Shiitake six months later in August, 1987. He did not soak his logs at all. He did sprinkle them every time he watered his plants. He had not removed the tinfoil. Billie Sessoms did not remove the tinfoil from her logs until February, 1988. Fruiting bodies are now present on one of the logs.

Marge Richter inoculated four logs with wood dowel spawn at the March, 1986 club meeting. During the very dry summer of 1986 she soaked her logs for about two hours twice. In the spring of 1987 she had her first few Shiitake. During the summer of 1987, she soaked the logs about twice, again for two-hour intervals. She had a few Shiitake throughout the summer. During September, 1987, it rained. She harvested about two dozen very large Shiitake that month. One of her logs now has about 10 mushrooms starting.

* WE NEED HELP! We want to have a good attendance at this annual meeting to
* make it worth Edward's time to come from Greensboro. We also want to use
* this meeting to publicise our club and recruit new members. Jacques Poirier
* has designed a poster describing the meeting and enclosed. If you can put
* one or two up where they will be seen, and go back to collect the names from
* them, please do. Call Jacques (477-5837) or Billie (383-5853). We have
* promised to give Edward an estimated head count by Monday, March 7th.
* You can leave a message on Billie's answer phone if there is no answer.

WANTED: MEMBER CONTRIBUTIONS TO THE NEWSLETTER

Well-researched articles are special treats we all welcome and enjoy. Interesting experiences - successful or not - gathering mushrooms are also sought. Anecdotal accounts of local outings and findings (both in the wild and in your cooking pot) on trips will be welcome. Contributions of favorite recipes used to prepare mushrooms you gather will be included in a new cooking section.

A SPECIAL THANKS TO JACQUES POIRIER! Jacques stepped down in January as president of TAMC. He did a good job as president, but is possibly working harder now! When we had questions about the newsletter, Jacques has answered them all or led us to the answer. He has worked hard on the Shiitake meeting, is providing the logs, and found a meeting location with 15 minutes notice. Thank you Jacques.

If you have not yet joined for 1988, this is your last chance! If we do NOT have your name on the current membership list, there is a RED check on your label. If you do not pay your dues for 1988 this is your final newsletter.

If you know someone who might be interested in joining, please give them this application form.

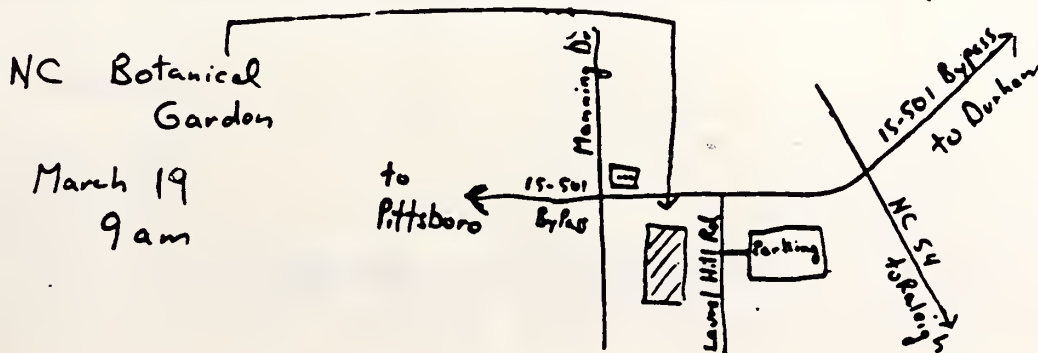
TRIANGLE AREA MUSHROOM CLUB
1988 MEMBERSHIP APPLICATION FORM

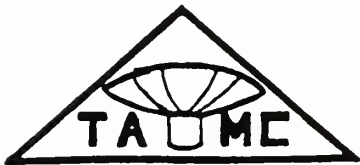
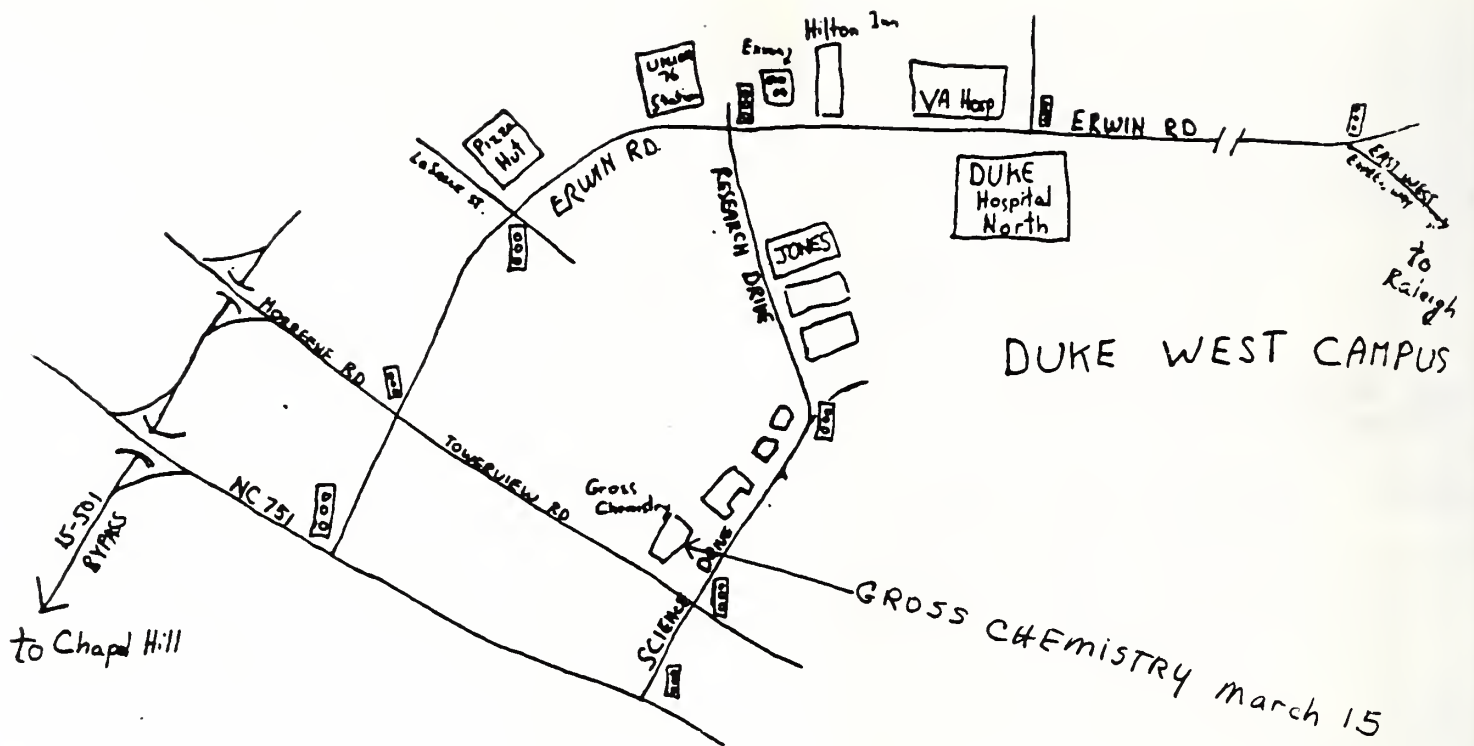
Send form and dues to TAMC, Box 17061, Durham, NC 17705. Make check payable to TAMC.

- DUES: ☐ \$8.00 Individual
 ☐ \$7.00 Corresponding (receives newsletter)
 ☐ \$2.00 (One Associate membership should be obtained for each additional participating family member.)
 ☐ \$12.00 North American Mycological Association (individual or family). Send SEPARATE check payable to NAMA.

Name (s)
Home Address
City State.....Zip.....
Home phone Day Phone.....
Mailing address

(Please use campus address whenever possible so we can save on TAMC mailing costs. NAMA publications will be sent to your home address unless you specify otherwise.)





Triangle Area Mushroom Club
Box 17061
Durham, NC 17705

Alice Cotten
NORTH CAROLINA COLLECTIONS
WILSON LIBRARY 024-A
UNC-CH CAMPUS

IS YOUR LABEL CORRECT?

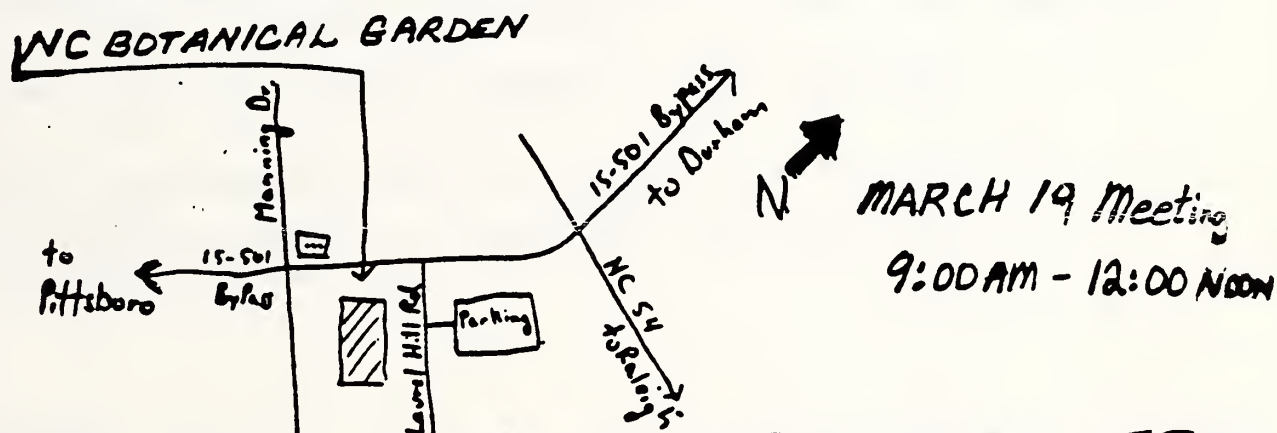
SHIITAKE MUSHROOMS —

DO YOU WANT TO GROW YOUR OWN?

Find out how to do this.

Workshop: Sat March 19 morning

N.C. BOTANICAL GARDEN (MAP BELOW)



**EQUIPMENT AND INSTRUCTION FREE
NOMINAL CHARGE ~ \$3.00 FOR
EACH LOG AND SPAWN**

IF YOU ARE INTERESTED, CONTACT _____

Triangle Area Mushroom Club will host this meeting at the North Carolina Botanical Gardens on Saturday, March 19 from 9am to 12 noon. To provide logs and spawn for all who are interested, we must know no later than Monday, March 7 if you will be attending. You do not need to be a member of TAMC to attend. For each log you inoculate and take home, there is a \$3.00 charge. If you bring your own logs, spawn for each log costs \$1.50.

I
S
E
F
F
M
M
M
W
J
F
F
9
S
S



the fungifile

Newsletter of the Triangle Area Mushroom Club

P. O. 17061, Durham, North Carolina 27705

Volume 7 Number 3 May/June 1988

President:

Jack Billman 3201 Stoneyford Ct., Raleigh, NC 27603 779-2419

Secretary/Treasurer:

David Green Unit I-7 Colony Apts., Chapel Hill, NC 27514 929-9768

Editors:

Billie Sessoms 802 Duluth Street, Durham, NC 27705 383-5853

Dianne Berg Rt 1, Box 133, Pittsboro, NC 27312 933-9628

Foray Chair:

Lynda Karolak 2718 Heather Glenn Rd., Durham, NC 27712 383-4233

Program Coordinators:

Bill Burk 1122 Sourwood Dr., Chapel Hill, NC 27514 942-6387

Other half-position unfilled

MARK YOUR CALENDAR

Meetings

May 9: 7:30pm at 215 Coker Hall. Subject: Fungi used in Home Brewing
We anticipate sampling!

June, July and August - No meetings; forays only until September.

Forays

Future Forays: From May through the summer there is a need for locations, guides and/or leaders. Please contact Lynda Karolak with information on any good spots or to volunteer to lead a foray.

Saturday, May 21 - Foray to Battle Park in Chapel Hill. Leader needed.

Saturday, June 18 - Dry Creek in Chatham County. Meet at 10:00am at Texaco Station beside University Mall in Chapel Hill or at 10:30 at Frosty's. Leader will be Dianne Berg.

General Information for all forays

Take-off time from the meeting place is 10am unless otherwise specified. For trips in Orange and Chatham Counties, the meeting place is the parking lot at University Mall in Chapel Hill, by the Texaco Station on the 15-501 Bypass at Estes Drive. Meeting places for other forays will be as listed. Maps to locations will be put into the newsletter preceeding those forays. There is no requirement to sign up for forays. Just come to the meeting place. If you will not be able to meet the group at the announced time, call Linda in advance for detailed directions to the foray site if the map is not adequate.

Wear rain gear if appropriate and sturdy, comfortable broken-in shoes. (We do have snakes around here.) Insect repellent and toilet paper are a good idea. Bring a bag or basket for collecting and wax paper or wax paper bags you can purchase at Brame Supply to use for wrapping specimens. Plastic bags or baggies are not satisfactory since they encourage sweating and early decay. Other useful items are a knife, field guide, whistle, hand lens and compass. Lunch is always a good idea, too.

RAIN and DROUGHT Policy

Forays are not cancelled for rain unless there is a deluge. If in doubt, call Linda for confirmation. In a prolonged drought, forays may be cancelled. Linda will notify the phone committee who will try to call you in this event. If you haven't heard and wonder, call Linda.

FORAY ETIQUETTE

Some etiquette is important in the field, to preserve the habitat, and to not interfere with the enjoyment of those who come after you. Be certain you have permission to pick. Since the main body of the fungus is the mycelium underground, picking the fruiting bodies does not destroy the mushroom. Try to leave some individuals to ensure spore dispersal. Disturb the environment as little as possible, replacing duff and leaves, and leaving discards and cuttings out of sight. The effects on the environment are magnified when groups are at large, so be extra conscious of leaving the area as natural as you found it.

Another thing to think about when on a foray with a group is that others may wish to see the mushroom in place. When you come upon a particularly unusual or striking specimen, let the others know, so that they may appreciate it in its natural setting before you pick it. This is especially important if there are photographers in the group. Sometimes over-anxious collectors have been known to pluck mushrooms right out of the viewfinder!

WHISTLES can be used for quick and easy communication in the field. The Colorado Mycological Society uses a set of whistle codes we can easily use: one blast = Come to me! or Come see what I found! Two blasts = I am here! Three blasts = I am lost!

IMPROMPTU FORAYS - If you find some special display of mushrooms the club members would enjoy, please contact Linda Karolak and/or a phone committee member. Give them a brief description of your find, its location and date and time for the foray.

Chapel Hill: Dave Green 929-9768

Bill Burk 942-6387

Durham: Jacques Poirier 477-5837

Billie Sessoms 383-5853

Raleigh: Sarah Hill Moore 834-6122

Jack Billman 779-2419

deCurrent Events

Mushroom Weekend at Terra Alta, WV

AUGUST 26 - 28 Oglebay Institute MUSHROOM WEEKEND at Terra Alta, WV
There will be field trips, a display of identified mushrooms, a mycophagy session on preparation of edible fungi for table use, information on toxic and hallucinogenic mushrooms, observation of luminescent mushrooms, a slide program and information on the major roles played by mushrooms in the ecosystem. In the past, TAMC members have enjoyed attending this event. Lodging can be a reserved cot in a conference tent, a nearby motel or your own tent or vehicle. Meals are served at the camp. Cost per person, including meals and tent or vehicle space is \$60. Arrival is between 7pm and 10pm Friday. Departure is at 3pm Sunday. Advance registration is required. If you are interested in going, and would like to travel with other club members, leave a message on my answer phone (383-5853).
Registration Form:

MUSHROOM WEEKEND AT TERRA ALTA, WV
AUGUST 26-28, 1988

Enclosed is \$_____ for the weekend. Make check payable to Oglebay Institute and mail this form to the Nature Education Department, Brooks Nature Center, Oglebay Park, Wheeling, WV 26003.

Name_____ Phone ()_____

Street_____

City and State_____ Zip_____

Need tent space_____; Have my own tent_____; Camping Vehicle_____.

Labor Day conference in Asheville

SEPTEMBER 2 - 4 The Fourth Annual Labor Day Weekend Foray sponsored by the Asheville Mushroom Club. Forays into the Smoky Mountains and Pisgah National Forest, workshops and guest speakers will be featured. Cost is \$15.00 per person. Pre-registration is necessary for limited space. Write to:

Susan Mitchell
51 Kentwood Lane
Pisgah Forest, NC 28768
Phone 704-884-4749

AUGUST 25 - 28 TELLURIDE MUSHROOM CONFERENCE

This conference will be held in Telluride, Colorado. There will be daily forays.

Dr. Alexander Shulgin will deliver an address titled Mushroom Tasting and the Law

Gary Lincoff will conduct a course on Mushroom Identification

Andrew Weil will lead course on Psychoactive Mushrooms and Mushroom Cookery

David Aurora will lead course on Mushroom Identification

Bob Harris of Mushroom People will lead the course on Mushroom Cultivation

John Corbin will lead course on Growing Mushrooms on Straw

Linnea Gillman will present Mushrooms of the Southern Rockies

Emanuel Salzman will hold a session on Poisonous Mushrooms

For more information contact Emanuel Salzman c/o

Fungophile, PO Box 5503, Denver, Co 80217-5503 Phone 303-296-9359

WILD MUSHROOMS ALASKA, AUGUST 13-28

A Low Budget High Adventure
with David Arora, author of *Mushrooms Demystified*

Alaska! So tame a name for so immense and elemental a land, but one that oozes with evocative images: wildness and whiteness, eskimos and igloos, gold rushes and glaciers, pristine peaks and permafrost, sublime nights under the northern lights, enormous bears lumbering through salmon-choked rivers and lush, hushed forests laden with mushrooms as boundless and bountiful as the imagination!

This August 13-28, David Arora (author of the national field guide, *Mushrooms Demystified*) and David Grimes (Alaskan naturalist and fisherman, mountain climber, river guide, and storyteller extraordinaire) will lead an Alaskan mushroom pilgrimage for the adventurous and unpretentious. In addition to mushroom hunts and identification workshops led by Arora, we'll watch for wildlife (including moose, caribou, bear, wolf, killer and humpback whales, porpoises, eagles, trumpeter swans, and the biggest cabbages in the world) under the sage guidance of Grimes, and go hiking, fishing, river rafting, clamdigging, glacier-gazing, ghost town exploring, and sauna-sitting.

To the eternal consternation of Texans, Alaska is more than twice as large as the Lone Star state. It stretches across three time zones yet has only half a million human inhabitants and a road system that can be comfortably understood on the fingers of one hand. Our focus will be south-central Alaska, including Denali National Park, the Kenai Peninsula, Copper River Valley, and Prince William Sound. Traveling in vans (with an occasional foray by train, ferry, river raft, or fishing boat), we will explore birch forests in the interior, the alpine tundra of the Alaska Range, the taiga of stunted black spruce, and mossy coastal rainforests of Sitka spruce and hemlock. Although it's not entirely clear when to expect the best earthquakes, tidal waves, volcanic eruptions and celestial displays, we've established an itinerary that is flexible enough to accommodate the most capricious wishes of the group and the wildest whims of the weather. Approximate cost for the entire adventure, including round trip air fare from San Francisco, is only \$1300 per person -- cheaper than cheap!

By limiting the group size to 12, we've arranged to overnight in several unique private homes, including a log cabin and sauna with one of the world's most splendid views. We'll also have tents so we can enjoy camping out, sipping from mosquitoes and slapping bottles of Yukon Jack around a merry campfire to the accompaniment of live music, or haiku and hyperbole irreverent and irrelevant, or Latin monologues on mushrooms -- whichever you prefer. There will be ample opportunity to shop and shower, but by limiting our motel/hotel visits, we can drastically reduce the cost of the trip while making friends with wise, hospitable and eccentric Alaskans -- one of Alaska's most underappreciated resources, we think!

We will prepare most meals ourselves, using the finest ingredients available in Alaskan grocery stores plus the fruits of our own foraging: meaty king boletes, black chanterelles, gargantuan agaricus, club corals, hedgehog mushrooms, berries galore, salad greens, and fresh fish. All in all, an experience to be savored in more ways than there are days!

A \$600 deposit is required by June 20 if you want to go. To register, or to obtain more information including a copy of the itinerary, call David Arora at (408) 425-0188 (early mornings and evenings best), or write to him at 708 Sumner St., Santa Cruz, CA 95062. Be one of the twelve to join us!

MARCH meeting

Billie Sessoms

Tuesday, March 15. Dr Mike Levi, head of the NC State Forestry Resources Extension Department presented a slide show and information on propagation of Shiitake in North Carolina. He pointed out that inoculation could take place in late fall as well as early spring since the important issue was to allow the spawn adequate time to spread throughout the log before hot weather and invasion by other mushrooms. He discussed bringing the logs to fruiting by soaking and then rapping the logs forcefully on the ground to physically shock them. This forces the carbon dioxide out. Hitting the logs with a hammer is not a satisfactory substitute. Once a log starts fruiting, it can be soaked again every two or three months for a new crop. Mike recommends during draught conditions that logs be sprayed for 24 hours every two weeks by commercial growers. This sounds like a good idea for backyard growers, also!

On Saturday, March 19, club members met at the NC Botanical Gardens with Edmund Badham to inoculate logs. We used oak, maple, gum, ironwood and pear wood. Some members brought their own logs. Bruce Wilks, Billie Sessoms and Jacques Poirier brought extra logs for everyone. Edmund Badham furnished the spawn. After using most of two buckets of spawn, we decided to use the remainder to inoculate extra logs for sale next spring. Edmund contributed another full bucket of spawn so we called as many members as we could reach and had the third part of the March meeting two weeks later on Saturday, April 2 in Billie Sessoms' backyard. We sawed up another oak tree and inoculated around 50 logs. Everyone who helped took home a log and we have about 35 more to sell next spring.

April meeting

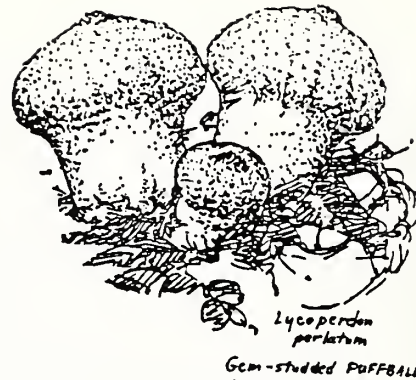
Dave Green

Monday, April 11 Jacques Poirier presented a program on the basics in mushrooming. Prior to the meeting members admired intact specimens of morels collected by Mary Beall and Bill Burk. Jacques started at the Beginning (which in mushrooms is the spore) and followed the life cycle through various stages up to and including the "cook and eat" stage which was one of the human-fungal interfaces considered. Along the way, Jacques covered the development of the fruiting body, and from this point on, a good deal of practical information was presented including identification (and misidentification), collection, conducting of forays, description of specimens, taxonomy, selection and use of field guides, proven low-technology collecting equipment, and cooking and eating of specimens. Overall, a tremendous amount of information was touched on in a short time. Following the program, the morels were revisited. In the interim they had been sliced and sauteed in butter (along with some recently collected oyster mushrooms). A preserved specimen of *Linderia columnata* recently collected in eastern North Carolina was displayed and admired. A planned slide show was postponed to a later date.

APRIL FORAY for morels was very successful if you went with Dave Green's group out 15-501. They found over 200 specimens. The group that went with Bill Burk to a park in Chapel Hill found only a dozen or so. Jacques Poirier reports his were delicious.

THE MYCOPHAGIST'S KITCHEN

We will have a regular section of recipes for the mushrooms members are finding. Please submit any past favorites or new inventions to share with the club. This month, Dianne Berg is sharing one of her favorites.



PUFFBALL FRITTER BATTER

INGREDIENTS:

Puffballs - Cut open and inspect for any insects, yellowing of the center (getting old) and a SOLID center. Grocery store Agaricus will work also. Various Vegie slices and Meats also work well.

BATTER:

1 1/3 cups all-purpose flour

1 tsp salt

1/4 tsp pepper

1 Tbsp melted butter or cooking oil

2 beaten egg yolks (or use whole eggs and eliminate last step)

3/4 cup water or flat beer

Mix all dry ingredients. Add the oil and egg yolks. While stirring, add the water or beer. Dianne's recipe says let batter rest covered in refrigerator for 3-12 hours but she says it also works if used right away. Just before using, fold in 2 stiffly beaten egg whites.

PREPARATION:

Peel and slice puffballs. They should be very dry. Dip into batter to coat. Cook in a little oil in a wok, deep fat frier or skillet. Drain on a rack or paper towel before serving.

THE BOOKSHELF

We hope to continue the tradition of excellent book reviews. If you know of any books that would be of interest to the membership, have a new book you think other members would find interesting, or would be willing to read and review a book for us, please let the editors know (383-5853).

IN THE NEWS

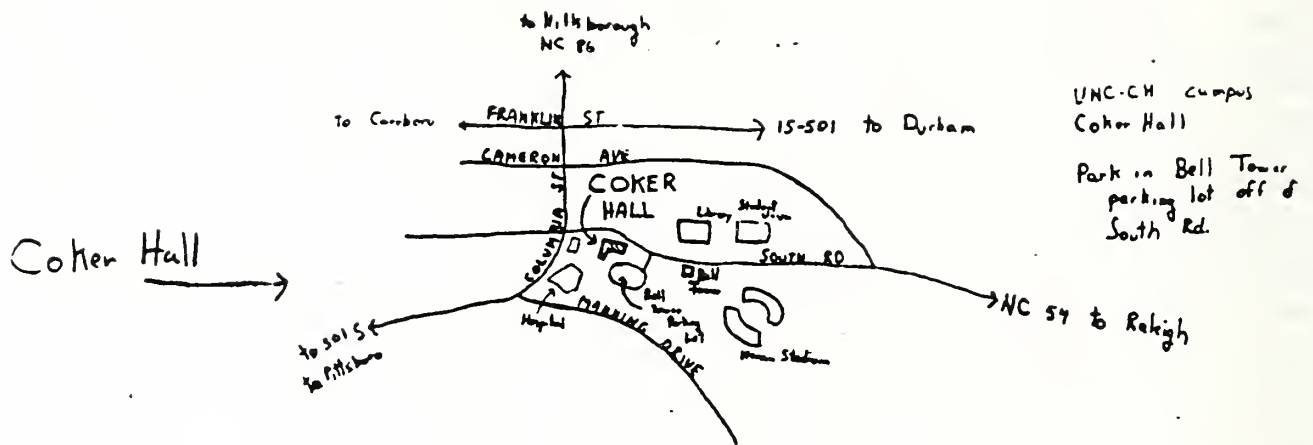
DURHAM MORNING HERALD published an article about hunting wild mushrooms on Thursday, April 7. The article discussed several edible wild mushrooms, TAMC, books available, precautions to observe in gathering wild mushrooms, and gave information on how to contact the club. The idea for the article came out of our intense focus on the Shiitake in April. The reporter decided hunting wild edibles sounded more exciting and did not even mention our activities and misquoted Billie Sessoms as saying we DON'T cultivate mushrooms! Other than that, the article was well done and gave us some welcome exposure in the area.

ANNUAL MEMBERSHIP LIST - Please check your listing for accuracy. If your newsletter could be delivered by campus mail but we have missed this, please let us know. Over a year, this can save the club \$1.50. For any changes or updates, call Billie Sessoms (383-5853).

MEMBERSHIP LIST

LAST UPDATE: May-88

NAME	ADDRESS	CITY	ZIP	W PHONE	H PHONE
Bagshawe, L E	5 Celastrus Dr	Chapel Hill	27514		383-3008
Baron, Sam	007A Hamilton Hall	Chapel Hill	27514	962-2115	929-8454
Beall, Mary & Megan	Route 1, Box 163-B	Bullock	27507		693-1339
Beanan, Barbara	1700 Bivins St	Durham	27707	733-7450	493-7439
Beck, Charles & Lorna	5215 Mountain View Rd	Winston Salem	27104		768-6808
Bedinger, Patricia	601 Jones Ferry Rd #F4	Carboro	27510	962-6943	929-0682
Berg, Diane	Rt 1, Box 133	Pittsboro	27312		933-9628
Billman, Jack & Joanna	3201 Stoneyford Ct	Raleigh	27603	828-7406	779-2419
Bond, John	Appalachian St, Biology	Boone	28608	704-262-3025	704-264-4275
Borchardt, Roy & Taylor, Eve	116 Parthenia Drive	Durham	27705	684-5316/966-383-3364	
Boyd, Mr & Mrs Graham V	107 Brehon St	Warrenton	27589	257-1982	
Burk, Bill	Botany Library	Chapel Hill	27514	962-3783	942-6387
Calingaert, Agna	711 Churchill Dr	Chapel Hill	27514		929-3908
Cassell, Richard	4003 Poplar Level Rd	Louisville, Ky	40213		
Filley, John & Karen	GS#1850380 PO Box 404	Agouca, Ca	91301		
Foushee, Mary	1501 Southwood Dr	Durham	27707	489-3063	Ans#493-1524
Garner, Jasper	3519 Racine St	Durham	27707	541-4153	489-8937
Gould, B. I.	103 Brookwood	Chapel Hill	27514		929-8821
Green, David	Apt I-7, Colony Apts	Chapel Hill	27514	541-6154	929-9768
Goldsmith, James	PO Box 1107	Marion	28752		652-3000
Houck, Keith	Rt 3, Box 697	Hillsborough	27278	684-5845	942-0724
Howell, Almonte	280 Duncan Springs Rd	Athens, Ga	30606		
Johansen, James & Gfoeller, Marcia	1112 Green St	Durham	27701		682-4942
Johnson, Clark	Rt 11 Timber Rock Farm	Kingsport, Tn	37663		615-323-4027
Karolak, Edward & Linda	2718 Heather Glen Rd	Durham	27712	684-2449	383-4233
Kaufman, Wallace & Sylvan	Rt 5, Box 118	Pittsboro	27312		542-4072
Kinglsey, Eugene	1617 Smith Level Rd	Chapel Hill	27514		929-4210
Kraus, Jeannie-NC Maritime Museum	315 Front St	Beaufort	28516	728-7317	
Ludy, Doug	18 Dogwood Acres Dr	Chapel Hill	27514		942-3941
McConnell, Owen & Pat	2808 Butner St	Durham	27704		477-5178
Moore, Sarah Hill	T-1-B Cameron Court Apt	Raleigh	27603		834-6122
Palmer, Richard	126 Pinecrest Rd	Durham	27705	684-2414	489-9685
Parkinson, Jonathan	606 N Greensboro St #B-5	Carboro	27510	966-3580	968-0905
Poirier, Jacques	210 W. Lavender Ave	Durham	27704	684-3502	477-5837
Pyne, George Jr	806 Vickers Ave	Durham	27701	688-7351	688-1662
Randall-Schadel, Betsy	4321-A Avent Ferry Rd	Raleigh	27606	733-3930	859-2635
Rich, Carl & Joanne	314 Edinburgh Dr	Cary	27511		467-7826
Richter, Marjorie	1202 Willow Dr	Chapel Hill	27514		942-4328
Schnegg, Julius	380 Portsmouth Ct	Burlington	27215		228-0924
Sessoms, Billie	802 Duluth St	Durham	27705	598-9336	383-5853
Simonsen, Bruce & Sandy Moy	1717 Snow Hill Rd	Bahama	27503	471-7232	477-2579
Spencer, Sue	Rt 2, Box 75	Morrisville	27560	733-6930	941-5768
Stanley, Allein	Rt 3, Box 1	Statesville	28677		704-872-7972
Squier, Thomas K	Rt 1 Box 216	Aberdeen	28315	396-2977	281-4732
Tezza, Joe	99 Creekwood Dr	Pittsboro	27312		933-5532
Thompson, Al	PO Box 1107	Warrenton	27589		257-2713
Von Behren, Leland	401 Niagara	E. Alton, IL	62024		259-8517
Watkins, Nancy	1927 Oakland Dr	Winston Salem	27106	768-2810	768-0422
Whitcombe, Joanne	5 Tilbury Ct	Chapel Hill	27514		493-8285 (Durham)
Wilks, Bruce	Rt 3 Box 429	Hillsborough	27278	929-1747	967-2756
Wolffe, Linda & Brichetto, Larry	1311 Nottingham Rd	Raleigh	27607	733-2799	787-4442
Zelinski, Frances	695 Alvahs Lane	Outchogue, NY	11935		734-6853
Zeller, Joan	49 Edmunds St	Rochester, NY	14607	716-275-7801	716-442-7091



Triangle Area Mushroom Club
Box 17061
Durham, NC 17705



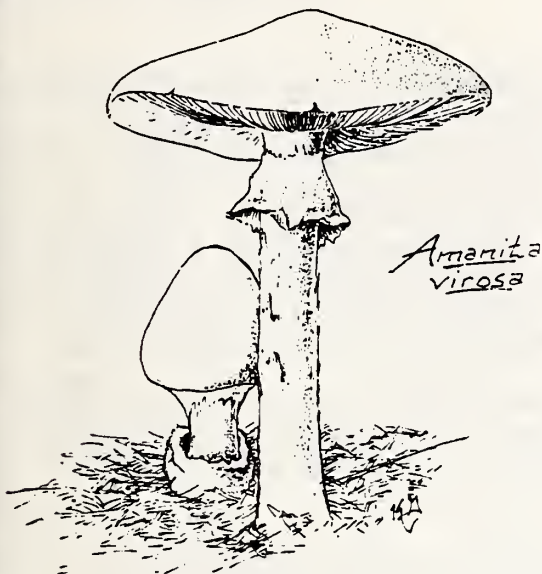
NORTH CAROLINA COLLECTIONS
WILSON LIBRARY 024-A
UNC-CH CAMPUS

Chapel Hill, NC 27514

IS YOUR LABEL CORRECT?

WANTED: MEMBER CONTRIBUTIONS TO THE NEWSLETTER

DEADLINE for submissions to JULY/AUGUST newsletter: Monday, June 13



the fungifile

Newsletter of the Triangle Area Mushroom Club

P. O. 17061, Durham, North Carolina 27705

Volume 7 Number 4 July/August 1988

President:

Jack Billman 3201 Stoneyford Ct., Raleigh, NC 27603 779-2419

Secretary/Treasurer:

David Green Unit I-7 Colony Apts., Chapel Hill, NC 27514 929-9768

Editors:

Billie Sessoms 802 Duluth Street, Durham, NC 27705 383-5853

Dianne Berg Rt 1, Box 133, Pittsboro, NC 27312 933-9628

Foray Chair:

Lynda Karolak 2718 Heather Glenn Rd., Durham, NC 27712 383-4233

Program Coordinators:

Bill Burk 1122 Sourwood Dr., Chapel Hill, NC 27514 942-6387

Other half-position unfilled

Forays (No meetings scheduled during July and August)

Saturday, July 9 - Foray to Schenck Memorial Forest. David Aurora, author of Mushrooms Demystified is in Chapel Hill and has agreed to lead this foray. Meet at 10:00am at State Fair Grounds Parking Lot on Blue Ridge Rd in Raleigh. Arrange your own carpools from Durham/Chapel Hill. Follow State Fair Grounds signs from I40. Schenck Mem Forest is off Blue Ridge Road.

Saturday, July 30 - Owen McConnell will lead a second July foray. Meet at Edison Johnson Recreation Center on Murray Ave in Durham. Foray will be to Butner if it has rained, or West Point on the Eno if it has not rained. The decision will be made at the last minute.

Saturday, August 20 - Wally Kaufman's property. Meet at 10:00 AM at Texaco Station beside University Mall in Chapel Hill to go together. If you want to go directly to Wally's house, call him (542-4072) for directions.

SHIITAKE UPDATE from Lynda Karolak: From Gum logs inoculated 3/19/88, she harvested a shiitake 3 1/2" across. She weighed the Gum log on 4/9/88 and soaked it. By 5/22/88 it had lost 4 oz and produced!

POISON OAK/POISON IVY - AN ITCH TO OVERCOME

In recent years several innovative studies have been done to find protection from poison ivy and poison oak. In the February issue of the Los Angeles Mycological Society, there was an interesting article summarized from the Los Angeles Times on poison oak protection. Dr. Willian Epstein who has devoted 30 years of his life to find a way to protect humans from poison oak has found it - in mud. Not just ordinary mud, but the organic clay filler used in antiperspirants. It seems the clay binds with urushiol, the toxic ingredient in poison oak and inactivates it. The organic clay filler will be marketed sometime this year as Ivy Block. It disappears when rubbed into the skin and works up to 24 hours even when exposed to water. It was tested on 60 U.S. Forest Service employees. They were enthusiastic about it and had no side effects from using it. So if you are sensitive to poison oak, find some Ivy Block before going on your next mushroom hunt. If the Ivy Block isn't available you can always reach for a can of deodorant.

Along the same vein, the Gulf States Mycological Society had an article in the last October issue on poison ivy. Marshal E. Deutsch of Sudbury, Mass. wrote a letter to the Whole Earth Review suggesting that the juice of some mushrooms could neutralize the active ingredient urushiol found in poison oak, poison ivy, poison sumac and the Japanese lacquer tree. In fact, it gets its name from urushi, the Japanese word for lacquer. According to Deutsch, an enzyme called luccase or p-diphenol oxidase, which is found in Polyporus versicolor oxydizes urushiol to another compound (a quinone) which spontaneously polymerizes rendering the urushiol innocuous. Deutsch had a poison ivy lesion on his wrist that was itching badly. In the classic discovery mode, he took a piece of the cap off a Boletus badius and rubbed it on the lesion. It was rather messy, but in a few minutes the itching stopped, and never returned.

from Mycological Society of Toronto Apr/May/June 1988

REPORT ON MEETING MAY 9

by Dave Green

Dr. Roy Coomis of the UNC Botany Department presented a program and demonstration on the fermentation of sugars derived from grain as mediated by *Saccharomyces cerevisiae*. The presentation was a shortened version of a lecture given to undergraduate biology students. While demonstrating the beer making technique from the point at which most homebrewers begin, Dr. Coomins described and displayed the basic ingredients, explained the fundamental biochemical reactions involved, and discussed the ancient and modern history of brewing, as well as some of the vital economic and legal aspects of the process. In the best tradition of Julia Child, a batch started earlier in the day was on display, bubbling carbon dioxide through a water seal and presumably containing hard working yeast churning out ethanol. In summary, the demonstration involved boiling a solution of commercially available malt syrup with water, corn sugar and pelletized hops (*Humulus lupulus*), preparing a separate mixture of yeast and a small amount of malt syrup dissolved in lukewarm water, adding the boiled mixture to a larger volume of cold water (thus reducing the temperature to a level suitable for fungal comfort) and then adding the yeast solution to the diluted mixture. While doing this, Dr. Coomis described the process of sprouting barley to promote the development of enzymes which convert starch to sugar, and kilning the sprouted barley at the proper time. Some homebrewers take over at this stage; most begin after the roasted malt has been extracted into a syrup. Following the program, samples of batches produced a few months earlier were evaluated and met with broad approval.

AMANITA POISONINGS

Amanita Phalloides Victim Gets Transplant by Robert W. Steward, Los Angeles

Times, with updates by Larry Stickney of the San Francisco Mycological Society

An Oakland, California, woman who shared a gourmet meal of wild mushrooms picked by a companion was in critical condition at the UCLA Medical Center following a liver transplant that appears to have saved her life. The case is the second in the nation in which surgeons have replaced a liver to treat a life-threatening case of mushroom poisoning, one expert said.

The man who ate the mushrooms with the young woman was in serious condition as UCLA doctors monitored him to see if he, too, would need the complex transplant surgery. Both persons ate one mushroom each.

Cynthia Zheng, 19, who received a new liver January 6, and Wilhelm Winter, 45, also of Oakland, mistakenly picked the lethal Amanita phalloides January 1 near Inverness in Marin County, a health official said. The two were guided by an Eastern European man, who believed the large skirt and large cap (never mind the lack of brown gills, which must have been obvious) pointed to Agaricus augustus. The victims did have a field guide, but according to Larry Stickney of the San Francisco Mycological Society were not members of a mushroom club.

Zheng appeared at the emergency room of Highland Hospital in Oakland the next morning complaining of abdominal cramps, nausea, and diarrhea. After the mushroom sample she brought with her was identified as A. phalloides, her companion, who had not yet become ill, was called to the hospital and later began showing symptoms of poisoning. Zheng and Winter were flown to UCLA Medical Center in Los Angeles for treatment.

Although they came in for treatment less than 24 hours later after ingesting the mushrooms, doctors at UCLA felt a liver transplant was better than treatment with Bastien citric acid materials or or thiocetic acid. Dr. Robert Benjamin of the Alameda County Health Care Services Agency said the fatality rate among those who eat Amanita phalloides is between 30% and 50%.

According to Stickney, some unusual A. phalloides specimens have been showing up this year that are bright Kelly green.

taken from SPORE PRINTS, Bulletin of the Puget Sound Mycological Society by way of the MUSHROOM LOG of the Ohio Mushroom Society, Jan/Feb, 1988.

The following article from The MYCELIUM, newsletter of the Mycological Society of Toronto is an informative update on quickly identifying Amatoxins:

NEWSPRINT TEST FOR AMATOXINS from Medical Post April 28, 1987 Vol 23 #17
----- submitted by Mary Illich

If a worried person enters the emergency room clutching a questionable mushroom, the first concern is whether the mushroom is one of the deadly ones containing amatoxins. The sooner the toxin is detected and treated the better the chance is for the survival of the patient. Now a simple test called Meixner test uses a newspaper to give fast results to detect amatoxins, such as those found in Amanita phalloides.

Dr. Kenneth Lampe of the division of drugs and toxicology of the American Medical Association explained the test at a meeting of the university Association for Emergency Medicine. "You take the fresh mushroom and squeeze a few drops of juice on a piece of newspaper. It is essential that it be a lignin-containing paper, so filter paper will not do.

"Circle where you've spotted the mushroom juice, let it dry, and keep it sheltered from sun, or excessive heat in drying. Then put a drop of concentrated hydrochloric acid on it. If it turns blue-green within a few minutes, this is presumptive that it contains the deadly amanita toxins." Dr. Lampe added that a second test should also be run on another piece of the newspaper - this time using hydrochloric acid only - because some newspaper print will turn blue by itself.

If the newspaper test is positive, immediate evacuation of the stomach and serial applications of activated charcoal for the next 8 to 10 hours are recommended to minimize hepatic damage.

Editor's note:

Remember the first rule for mycophagists: Absolutely know any mushrooms you are eating and always keep a specimen in case there is a question later. Perhaps it would be a good idea for Mycophagists to use the Newsprint test prior to eating any gilled mushroom they had not identified and eaten before.

THE MYCOPHAGIST'S KITCHEN

New Developments in the Cultivation of Exotic Mushrooms:

As anyone who has often searched for mushrooms can attest, the availability of wild mushrooms can vary enormously, depending on the vagaries of weather and other factors. Cultivated exotics are beginning to fill the gaps when wild mushrooms are in short supply. They also have the great advantage of more consistent quality and price, as well as freedom from insect infestation problems. Many companies that used to sell only wild products now also regularly stock cultivated items. Some exotic cultivars are now even finding their way into the large-scale produce industry. Shiitakes, for example, have become so widely distributed that they are now available fresh in most urban supermarkets. Their price has also taken a dive as of late, due to increased competition in the marketplace.

By now, most mushroom fans have heard of the recent "breakthrough" in the cultivation of morels. Neogen Corp. and its partners, joint owners of the patent, are sitting tight, gathering up potential licensees around the world. To my knowledge, not one cultivated morel has yet made its way to an anxiously awaiting market. Maybe next year? Meanwhile, research into cultivating other promising varieties continues to progress at a rapid pace. Although many new cultivators are still in the experimental stage, several real and tangible achievements in cultivating formerly wild species have occurred, some very recently. Certain hybrid strains have also been created that are superior to their wild counterparts in various ways, most of these being bred for better flavor or more manageable size. Look for them soon at your favorite specialty store or gourmet restaurant. Some of the most interesting new commercially cultivated varieties now available fresh in the U.S. include:

Hen-of-the-Woods (*Grifola frondosa*): Two different strains, smaller, more tender and less bitter than most wild specimens. Fantastic flavor! Congratulations to the growers!

Pom-Pom Blanc (*Herichium erinaceus*): Egg-shaped, velvety-tooth beauties. Baked whole or deep-fried tempura-style, they have an intriguing crabmeat-like texture and flavor. The Japanese grade them by size and sell them in egg cartons.

Hon-Shimeji (*Lyophyllum decastes* hybrid): Also sometimes called the "Japanese Honey-Mushroom" or Clamshell, this hybrid was bred for flavor, and bears little resemblance to its wild cousins. It keeps its shape well and remains crisp after cooking.

Golden Oyster (*Pleurotis cornucopiae*): A fancy oyster variety, recommended for its lemon-yellow cap color; a welcome addition to the chef's repertoire.

by David S. Levy (David and Andrea Levy are the proprietors of FungaLucious, Inc., a company that sells wild and cultivated mushrooms.)

From the Boston Mycological Club Bulletin, December, 1987.

Editor's Note: Unfortunately, we have not seen these varieties in local markets yet. If you do spot new edibles for sale, please let the editors know what and where. (Phone 383-5853 and leave a message.)

TWICE-BAKED POTATOES WITH SHIITAKE

----- INGREDIENTS:

After hearing Lynda Karolak's report on a producing log, I went out and soaked my shiitake logs early in June. Three logs produced about a dozen specimens. When I went to harvest them, I discovered that Pill bugs and Snails also enjoy shiitake. After cleaning the bugs off and trimming what was left of the caps and stems, I washed them and left them to dry. Yesterday, I broke up the dried pieces, about 3/4 cup, and simmered them with 1 1/2 cups water, 2 tbsp chopped celery, 1/2 cup chopped onion and 1/2 tsp soy sauce for 2 hours.

4 Idaho potatoes, baked in the microwave, halved and hollowed out
3/4 cup shiitake puree
1/3 cup plain yogurt
salt to taste
chopped parsely (optional)
butter

Chop and roughly mash the baked potato pulp. Stir in the shiitake puree, yogurt, salt and parsely. Spoon this mix back into the 8 potato shells. Top with several dots of butter. Cover and refrigerate. When ready to serve, put into microwave on medium for 5 minutes to heat through and melt the butter.

This shiitake puree appeared to be enough for a good cream of mushroom soup for two, also. Although I did not try, I believe it would have frozen well and stored easily as a mushroom ice for later use.

THE BOOKSHELF

Mushrooms, A Quick Reference Guide to Mushrooms of North America

a book review by Michelle T. Seidl

Bessette, Alan and Sundberg, Walter J., 1987 New York: Macmillan Publishing

A Macmillan field guide, this 174 page book describes over 200 species, each with an excellent color photograph. The main portion of this book consists of 136 pages with color plates on the right side and concurrent descriptions stressing macroscopic features on the left. There are a few cases where more than one photograph of a particular species is given as when there is a different form of variety that is commonly collected. One shortcoming is that no taxonomic keys are included. However, a listing of further readings is provided in which taxonomic references are given. An outline of major fungal groups using macroscopic features is included inside the back cover to be used in conjunction with the descriptions and photographs. The species are arranged in groups based on similarities in their general appearance. For example, mushrooms with both a ring (annulus) and a cup (volva) are placed together in one section, while mushrooms with just a ring and no cup are placed in another section.

Each description provides common and scientific names along with edibility status, visible features, spore print color, range, and family name. Comments are included under each description with helpful tips for identification. Habitat reference is also provided under fruiting pattern for each species. Most of the fungi included are common and widespread throughout North America, but many occur only in eastern North America and a few only in western North America. Although the book stresses macroscopic features, microscopic spore characteristics are included in a quick reference table. This unique feature is a highlight of this book and will be useful for the advanced amateur or anyone with access to a microscope. Another unique feature is a checklist of field characteristics helpful in preparing field notes on specimens.

All in all, this is a useful, pocket-sized field guide to many of the more common mushrooms. Another minor shortcoming is in the lack of mention of the ranges of similar species. Information about these ranges can be useful for identification purposes.

from the Mycena News of the Mycological Society of San Francisco, April, 1988

The Mushroom Manual a book review by Bill Roody

Lorentz C. Pearson, 1987 Happy Camp, Ca: Naturegraph Publishers 224 pages
paperback \$8.95

The focus of this book is on the safe use of wild mushrooms for food. Breathing new life into the somewhat dubious concept of the "foolproof four", the author directs the beginner to a small number of choice edibles which can easily be distinguished from any poisonous species. As one's skill and confidence increases, so does the pool of edible mushrooms from which to choose; on the whole, a very sane approach. The author also gives special attention to the few lethal species that are common. These he has dubbed the "fatal five".

Beyond discussing these two groups of mushrooms there is a section devoted to logical choices for expanding one's knowledge to include a few dozen more good edibles. Among these are the boletes, about which the author has a rather singular approach to classification. He in fact recognizes only two genera of boletes (*Boletus* and *Suillus*), opposed to the dozen or more that are accepted by nearly all modern taxonomists. As to the segregate genera in the family Boletaceae, Pearson says that the differences "are slight, and in general, so superficial, that the value in maintaining them is questionable". At the very least, this narrow interpretation poses a problem in cross referencing with other sources.

Line drawings illustrate several of the mushrooms discussed, but they are too few and seldom adequate for confident identification of species.

The Mushroom Manual does contain much useful information and general advice for anyone interested in collecting and eating fungi. It includes a few recipes and occasional tips such as prolonging the storage of the delicious but highly perishable shaggy manes by keeping them submerged in cold water. There is also a procedure given for rendering the otherwise poisonous Fly Amanita (*Amanita muscaria*) safe to eat.

One of the more valuable features of the book is a field key to about 300 species. Most of these are not described so the key can only be used in combination with other guides. It is also biased for western region species.

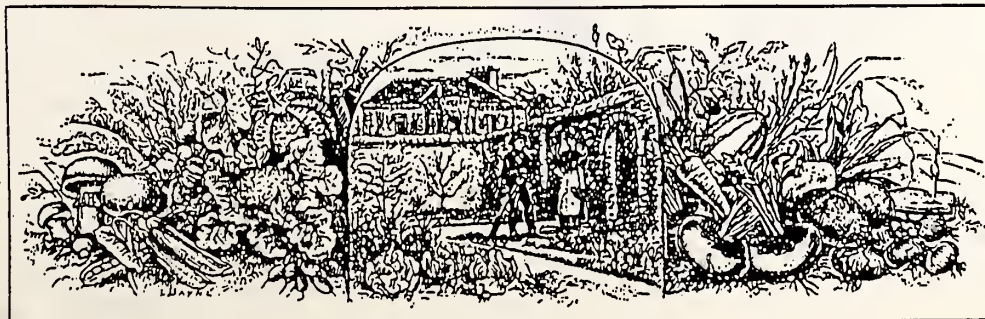
The last section contains short but useful descriptions of mushroom families and genera. There is also a 15 page glossary of mycological terms.

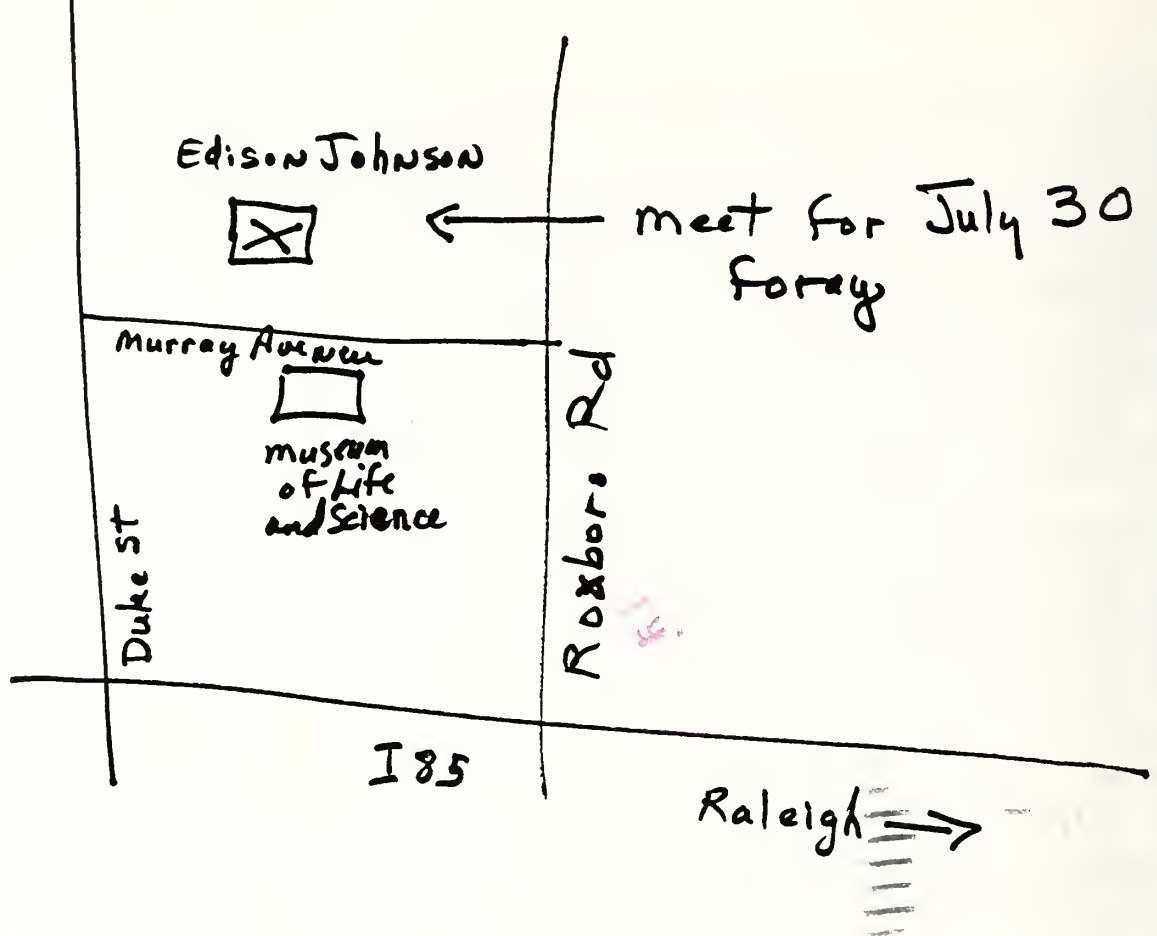
As a guide for the identification of mushrooms this book by itself has limited value. It is, however, a source of sound advice on eating wild mushrooms and the field key will bolster the use of other guides.

from the Mushroom Log of the Ohio Mushroom Society, Jan/Feb 1988

MEMBERSHIP UPDATE - New members to add to your list:

Harry B. Partin	2739 Spencer Street, Durham	27705
Joan Dubuc	2605 Acadia Street, Durham	27704
Beverly Green and Mark Durand	2803 Butner Street, Durham	27704
Christing Machemer	1532 Pinecrest Road, Durham	27707





Triangle Area Mushroom Club
Box 17061
Durham, NC 17705

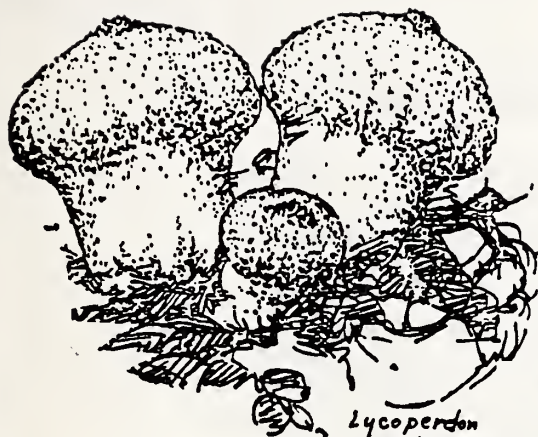


NORTH CAROLINA COLLECTIONS
WILSON LIBRARY 024-A
UNC-CH CAMPUS

IS YOUR LABEL CORRECT?

DEADLINE for submissions to SEPTEMBER/OCTOBER newsletter: Monday, August 22

C589, 22205
F484



Gem-studded PUFFBALL

the fungifile

Newsletter of the Triangle Area Mushroom Club

P. O. 17061, Durham, North Carolina 27705

Volume 7 Number 5 September/October 1988

President:

Jack Billman 3201 Stoneyford Ct., Raleigh, NC 27603 779-2419

Secretary/Treasurer:

David Green Unit I-7 Colony Apts., Chapel Hill, NC 27514 929-9768

Editors:

Billie Sessoms 802 Duluth Street, Durham, NC 27705 383-5853

Dianne Berg Rt 1, Box 133, Pittsboro, NC 27312 933-9628

Foray Chair:

Lynda Karolak 2718 Heather Glenn Rd., Durham, NC 27712 383-4233

Program Coordinators:

Bill Burk 1122 Sourwood Dr., Chapel Hill, NC 27514 942-6387

Other half-position unfilled

MARK YOUR CALENDAR

Meetings

September: No meeting scheduled.

October 10: 7:30pm at 215 Coker Hall. Subject: Mushrooming around the world
Speaker: Larry Stickney of the Mycological Society of San Francisco

Forays

Saturday, October 8 - Wally Kaufman's property. Meet at 10:00 AM at Texaco Station beside University Mall in Chapel Hill to go together. If you want to go directly to Wally's house, call him (542-4072) for directions. Due to our dry summer, this foray was rescheduled. With all the rain we are now receiving, there should be some good hunting!

Due to several showers in late July, this was a very successful foray to Northgate Park and West Point on the Eno. Species collected:

- | | |
|--------------------------------|-------------------------------|
| 1. Amanita flavorubescens | 25. Pseudoscaber cyaneocintus |
| 2. Amanita fulva | 26. Gyrodon merulioides |
| 3. Amanita vaginata | 27. Gyroporus castaneus |
| 4. Amanita ceciliae | 28. Boletus bicolor |
| 5. Amanita rubescens | 29. Boletus fraternus |
| 6. Amanita peckiana | 30. Boletus communis |
| 7. Amanita farinosa | 31. Boletus pseudosulphureus |
| 8. Chlorophyllum molybdites | 32. Boletus speciosus |
| 9. Lepiota americana | 33. Boletus erythropus |
| 10. Hygrophorus miniatus | 34. Boletus pallidus |
| 11. Lactarius subvernalis | 35. Boletus peckii |
| 12. Russula brevipes | 36. Xerocomus subtomentosus |
| 13. Russula aeruginea | 37. Pulveroboletus retipes |
| 14. Russula crustosa | 38. Leccinum rugosiceps |
| 15. Russula uncialis | 39. Phylloporus rhodoxanthus |
| 16. Russula pectinatoides | 40. Calvatia cyathiformis |
| 17. Russula cyanoxantha | 41. Lycoperdon candidum |
| 18. Russula variata | 42. Lycoperdon eximium |
| 19. Pluteus cervinus | 43. Bovista pusillum |
| 20. Coprinus plicatilis | 44. Scleroderma cepa |
| 21. Armillariella tabescens | 45. Pisolithus tinctoria |
| 22. Agaricus campestris | 46. Collybia iocephala |
| 23. Cantharellus cibarius | 47. Hydnum species |
| 24. Cantharellus cinnabarrinus | |

deCurrent Events

Mushroom Study Tour in Spain and the Pyrenees led by Gary Lincoff and Emanuel Salzman from October 3-20. Cost from New York: \$3,095.
Contact Fungifile, Inc., Box 5503 Denver Colorado 80217/5503

Second International Congress on Truffles will be held in Spoleto, Italy on November 24-27. If you are interested, please contact Billie Sessoms 383-5853 for registration information.

Thirteenth Annual Northeastern Mycological Foray

Jacques and Marsha Poirier

A total of 266 registrants (225 from the 13 sponsoring clubs, 27 members of the Mycological Society of America, and 20 "others" including 4 from North Carolina) participated in this large regional foray. Some attended the pre-foray course August 1-3 while others, including us, dribbled in during the first 24 hours of the August 4-7 foray proper.

We did not know what to expect both because this was our first large foray, and because we feared that we had not received all relevant mailed information, having left Durham 10 days before the foray starting date. The organizers, however, had produced a splendid information packet. Fifteen minutes after registering, before unpacking the car, one of us had grabbed his basket and hurriedly entered the trip #3 bus, destination unknown to him. Fifteen minutes later, the bus broke down in front of a state police building. While awaiting the replacement bus, what did the stranded mycologists do? They forayed the grounds around the building. My yield was a young *Gyroporus castaneus* and an aged *Lepiota procera*, both personal firsts. The replacement bus took us to Deep Cove, "somewhere in Connecticut", where everyone filled his basket in short order. Uncovering "mushrumps" (to use David Arora's term) revealed both boletes and large white russulas. There was hardly time between the return of the bus and the early (4:30-6:00) dinner to fill out a presort card for each specimen.

The all-you-can-eat cafeteria-style meals were somewhere between delicious and fabulous, definitely superior to Harvard Faculty Club buffet lunches. Dawdling over 7:00-9:00 breakfast, however, could make you miss the 8:15 busses to foray locations.

It hardly mattered which departing bus you leaped into. The sign-up sheets adequately described the terrain, but not the location. Very detailed maps, also posted, showed unlabeled roads and no named towns. The bus drivers had detailed directions, yet occasionally got lost. The forayers didn't much care just where in Connecticut or Rhode Island the 30-60 minute ride terminated, as long as there were fungi. There always were. The scouts had done a superb job, probably under tension, for we understood that a drought had been broken by rain only a week before the foray.

Simultaneously with the forays, and also in the evenings, were authoritative air-conditioned lectures at varying degrees of complexity. During the

day, the attractiveness of these lectures was enhanced by adjacent coffee, vendors of arts, crafts, and books, and the ever-growing display of fully identified fungi on five immense tables. The evening lectures were followed by socials with food and drink. In the always informal atmosphere it was easy to make new friends.

Unfortunately the last event each evening was horrible. Within the attractive dormitories, there was a 10 °F increase in temperature and a 10% increase in relative humidity for each storey climbed, so that going to bed meant entering an all-night sauna. The weather was unseasonably hot, and we had neglected to bring the recommended electric fan. At least it didn't rain, which we understood was the curse of last year's NEMF.

Saturday afternoon featured a practical mycophagy session with five gigantic steaming kettles of "edibles" providing the appetizers for the evening clambake. The latter, held on the Narragansett Bay campus of the University of Rhode Island, was efficiently and pleasantly run by a professional clambake caterer (only in coastal New England!) who had the "bake" nearly ready to open when the busses arrived from the Kingston headquarters campus. The large and friendly catering crew included a banjo-accordion duo who played and led the singing of "golden oldies", obviously having as much fun as anyone. We slurped our way through clam broth, clams, mussels, onions, potatoes, corn, fish, and lobster. Presentation of awards and humorous skits by some of the sponsoring clubs completed the evening. Then the busses took us back toward our personal saunas.

Throughout the foray, over a dozen mycologists and a roughly equal number of special guests worked constantly to identify collections. We were awed by the resulting final display of 289 species, 49 of which were firsts for NEMFs. It is very educational to see, side by side, the white russulas *R. dissimulans*, *R. brevipes*, and *R. compacta*; the differences are so much more evident. Actually, I never unpacked my field guides and monographs. Who needed to thumb through them when you could talk to the authors, 30 feet away?

The organizing committees all did an excellent job of creating a memorable experience. I could fondly sew my NEMF 88 memento patch on my camo combat fatigue pants (which I never wore there, because of excessive heat and no chiggers), but I may sew it to my bedroom air conditioner.

The 13th Northeastern Mycological Foray was held at the University of Rhode Island, Kingston, on August 4-7, 1988. Mycological activities included forays, mushroom displays based on foray finds, a booksale table, various crafts, all with a mushroom motif, and numerous lectures. Geoff Kibby's lecture on *Russula* was interesting, especially to one who always felt inadequate when trying to identify a *Russula* species. So many of those red *Russulas* which we pass off glibly as belonging to the *Russula emetica* group actually keep company with over 138 other red *Russula* species. After compiling a list of North American *Russulas* from the literature, Geoff identified nearly 200 species in the northeastern United States and perhaps as many as 340 in North America. Being such a large and diverse taxon, *Russula* poses the identifier a mycological challenge.

What makes a *Russula* a *Russula*? At the microscopic level the "flesh" is typically distinguished by round cells surrounded by mycelial tissue. This feature is responsible for a *Russula*'s brittle nature. That is, most species will easily break to pieces if thrown against an object. Another *Russula* test to prove is to rustle the gills next to your ear and get a rustling sound. However, as with every rule there are always a few exceptions, as with *R. earlei* which has translucent, waxy gills which don't rustle. Spores of this genus stain blue in iodine and are variously ornamented with warts, spines, ridges, wings, or flanges.

Caps display almost any color imaginable: yellow, red, blue, green, purple. Color is an important character to observe, but beware that color in a particular species may vary. Since the red pigment in a red cap is water soluble, rain may leach out some of the color. Cap texture and appearance may vary from smooth to velvety or the cuticle of the cap may have granular patches or a cracked appearance. Another important feature to test is if the cap's cuticle can be peeled off or not. For some species the cuticle easily peels away from the cap, for others the cuticle remains steadfastly adhered to the cap and attempts to remove the cuticle from this latter type would result in only removing little chunks of the cap. According to Geoff, to peel or not to peel is a very critical cuticle character. Also one should observe the gills. Some species such as *R. variata* fork a lot. Observe whether the gills are widely spaced or not.

Taste and smell should also be noted. Some species of *Russula* are mild tasting, others nutty or hot to the taste. If hot, one should notice if the hot sensation occurs soon after tasting, or if it takes a while for the hotness to occur. Smells can range from almond, apples, plums (fruity), or cedarwood, to fishy or downright stinky. However, perceptions of taste (and smell) can vary from individual to individual.

Russula is typically mycorrhizal with trees. When collecting specimens, be sure to make careful notes of the habitat from which fruitbodies are collected. As with any mushroom identification, one must be constantly and carefully observant of many characteristics. Additional points to make note of include: measurement of cap and stipe diameter as well as stipe length and making a spore print.

RUSSULA continued

At present Geoff is constructing a multi-access key to the north-eastern U.S. species by using seven important characteristics: 1) cap color, 2) cuticle peel, 3) stem white or colored, 4) cap diameter, 5) spore color (which can vary from white to cream, cream to pale yellow, yellow to ochre), 6) taste, and 7) flesh discoloration. In his key one chooses seven appropriate codings from each of the seven groups of important characteristics. For some identifications further keying out might necessarily involve using short dichotomous keys. Geoff has nearly completed his Russula key for the northeastern United States. For those interested in a copy, send your request, along with \$2.00 (to help degray Geoff's costs) to: Geoff Kibby, P. O. Box 291, Oldwick, NJ 08858.

THE MYCOPHAGIST'S KITCHEN

Volvariella Bombycina

Dianne Berg has an ancient Elm tree in her yard. It is dying, and now has begun to produce Volvariella Bombycina, a delicious edible. The cap can be from 5 to 20 cm broad, is bell-shaped with silky hairs, bulbous at the base with a volva. When she brought one to share for dinner, that volva gave me a start! Since no Amanitas grow on wood, we sliced and sauteed our beauty for a simple, delightful treat. Perhaps Dianne will bring one to a meeting for viewing and sampling.

THE BOOKSHELF

Fungi Perfecti Catalog

A catalog of products for mushroom cultivators and mushroom collectors which is full of information on growing mushrooms, preserving them, equipment, spawn and cultures, and books. The owner of Fungi Perfecti, Paul Stamets, holds in-depth classes in mushroom cultivation where participants learn to generate spawn, methods of substrate preparation, inoculation techniques, and strategies for maximizing yields using as text The Mushroom Cultivator by Paul Stamets and J S Chilton. Registration fee is 150.00. The catalog contains the current class schedule. For the easiest cultivation, there are pre-inoculated kits of Lentinus edodes (Shiitake) and Pleurotus (Oyster Mushroom) available from September to June which promise to produce fruiting bodies over a two or three month period with daily mistings. The cost is 15.00. Sounds like a terrific gift. They also sell spawn for Lentinus edodes, Pleurotus ostreatus, Stropharia rugoso-annulata and Morchella angusticeps.

To get a copy of the catalog, send 3.00 to:

Mr. Paul Stamets

Fungi Perfecti

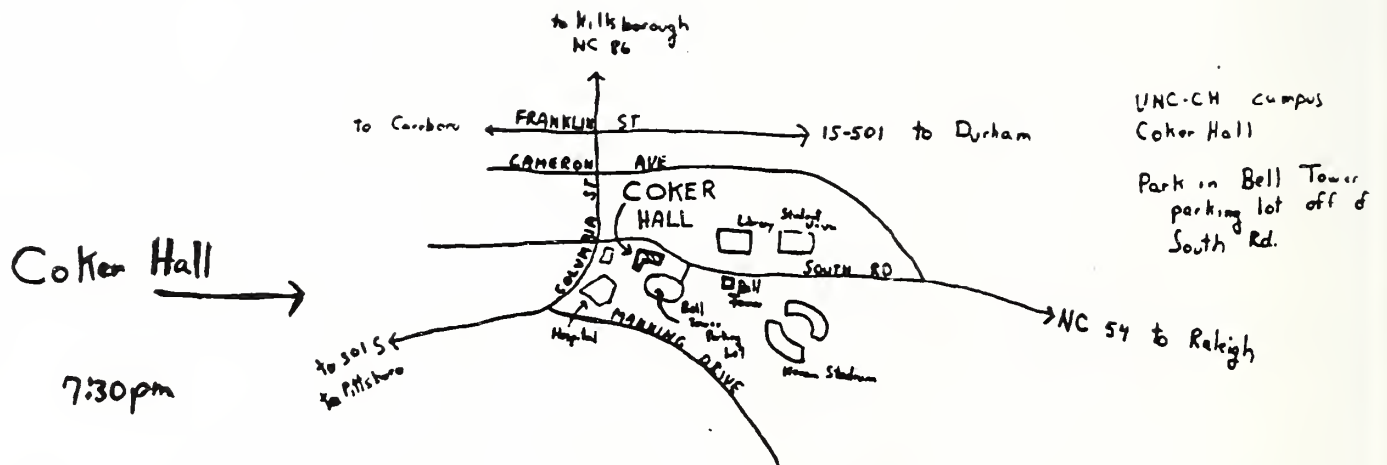
PO Box 7634

Olympia, Washington 98507

When you make your first order, there is a 3.00 coupon so the catalog can be free.

POLYPORUS
sulphureus
the CHICKEN MUSHROOM



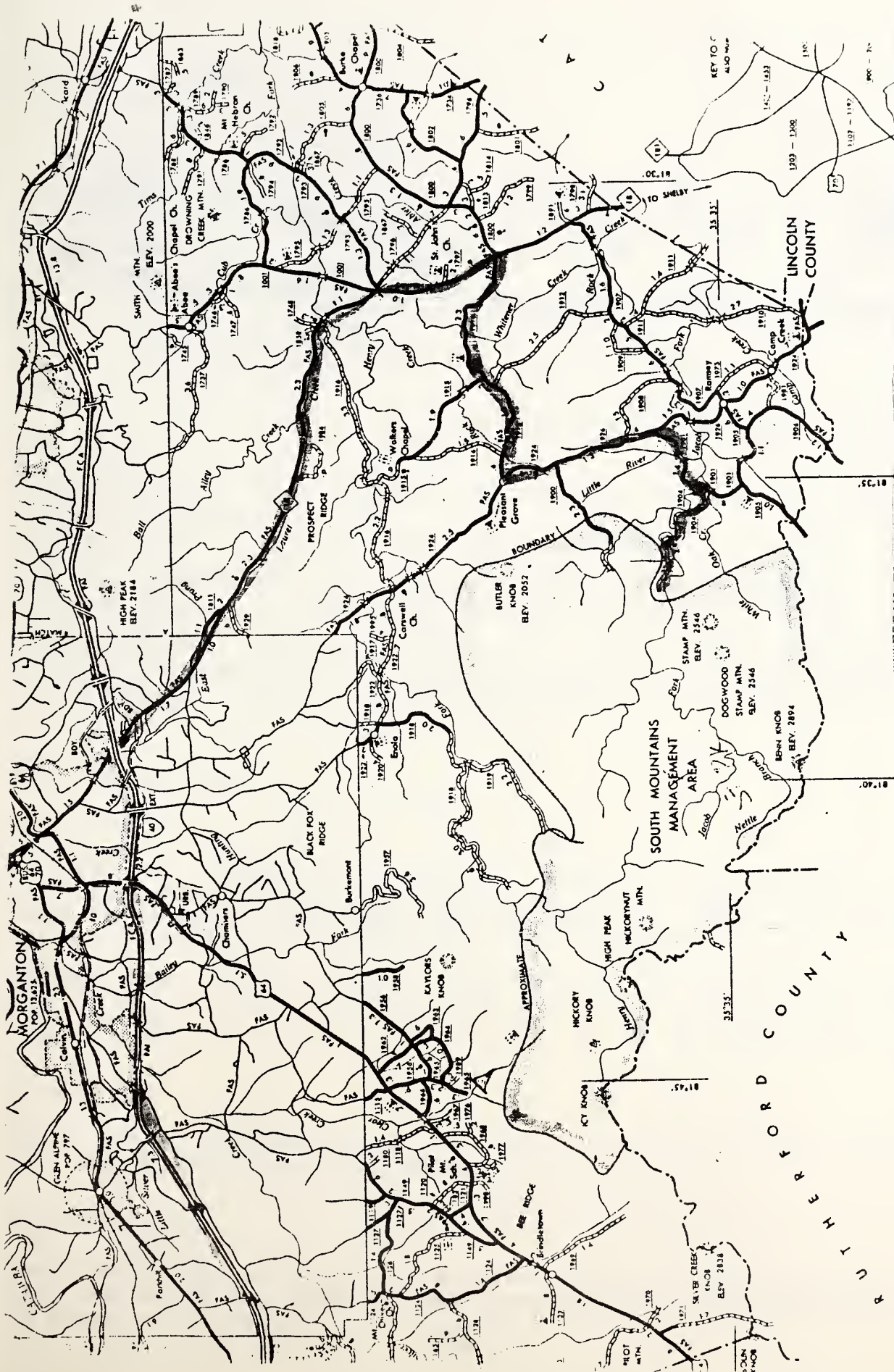


Triangle Area Mushroom Club
Box 17061
Durham, NC 17705

NORTH CAROLINA COLLECTIONS
WILSON LIBRARY 024-A
UNC-CH CAMPUS

IS YOUR LABEL CORRECT?

DEADLINE for submissions to NOVEMBER/DECEMBER newsletter: Monday, October 24



FORAY FLASHFORAY FLASH***FORAY FLASH***FORAY FLASH***

ONE-DAY FORAY--SOUTH MOUNTAINS

On September 24th the Asheville and Daniel Boone Mushroom Clubs are sponsoring a one-day foray in the South Mountains of North Carolina. TAMC member, Allein Stanley, relates that this "is an interesting area, very poorly collected in the past." For further information contact Bill Burk, 942-6387.





the fungifile

Newsletter of the Triangle Area Mushroom Club

P. O. 61061, Durham, North Carolina 27705

Volume 7 Number 6 November/December 1988

President:

Jack Billman 3201 Stoneyford Ct., Raleigh, NC 27603 779-2419

Secretary/Treasurer:

David Green Unit I-7 Colony Apts., Chapel Hill, NC 27514 929-9768

Editors:

Billie Sessoms 802 Duluth Street, Durham, NC 27705 383-5853

Dianne Berg Rt 1, Box 133, Pittsboro, NC 27312 933-9628

Foray Chair:

Lynda Karolak 2718 Heather Glenn Rd., Durham, NC 27712 383-4233

Program Coordinators:

Bill Burk 1122 Sourwood Dr., Chapel Hill, NC 27514 942-6387

Other half-position unfilled

MARK YOUR CALENDAR

Meetings

November 14: 7:30pm at 215 Coker Hall. Bring your own slides to share along with your experiences. If you harvested and preserved any tasty morsels, bring them along to share also. There will be butter, crackers and skilletts in the kitchenette off room 215

December 10: 6:30pm at 3201 Stoneyford Court, Raleigh at the Billman house. This will be the annual potluck dinner. Jack says come see what life is like living in a log cabin. He will be showing his slides.

Forays

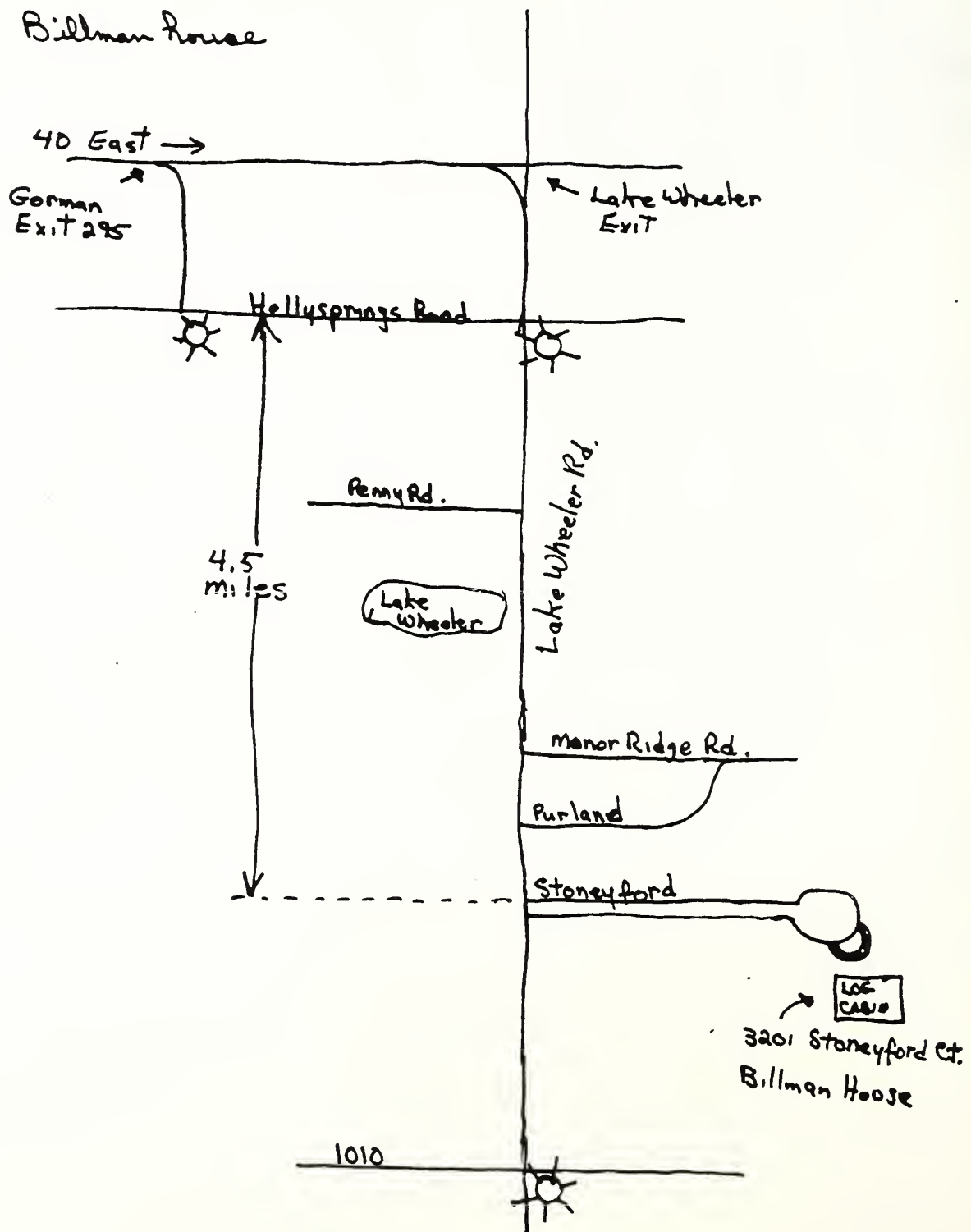
There will be no forays during the winter. Look for the foray plans for 1989 in the January/February newsletter.

Almonte Howell

The club has received word that Almonte Howell, a long-time member of TAMC died on May 31, 1988. He was an enthusiastic mycologist who will be missed by all of us.

Potluck Dinner

The annual December potluck dinner will be held at the ^{until} Billman's house in Raleigh. It will be held on Sat. Dec. 10th from 6:30 to ... This is your chance to see what life is like living in a log cabin !! Y'all come and sit a spell !



- | | |
|--|---------------------------------|
| 1. Amanita muscaria | 28. Armillariella tabescens |
| 2. Amanita fulva | 29. Armillariella mellea |
| 3. Amanita pelioma | 30. Tricholoma resplendens |
| 4. Amanita polypyraxis | 31. Mycena pura |
| 5. Amanita rubescens | 32. Laccaria ochropurpurea |
| 6. Amanita daucipes | 33. Cortinarius semisanguineus |
| 7. Amanita cokerii | 34. Cortinarius alboviolaceus |
| 8. Amanita ravenilii | 35. Cortinarius violaceus |
| 9. Amanita rhopalopus frhopalopus | 36. Agaricus placomyces |
| 10. Amanita rubescens | 37. Suillus hirtellus |
| 11. Hygrophorus chlorophanus | 38. Pulveroboletus auriflammeus |
| 12. Hygrophorus puniceus | 39. Pulveroboletus curtisii |
| 13. Hygrophorus miniatus | 40. Leccinum chromapes |
| 14. Hygrophorus russula | 41. Strobilomyces floccopus |
| 15. Hygrophorus conicus | 42. Strobilomyces confusus |
| 16. Russula brevipes, var brevipes | 43. Craterellus fallax |
| 17. Russula albonigra | 44. Clavariadelphus pistillaris |
| 18. Russula crustosa | 45. Clavulinopsis fusiformis |
| 19. Russula virescens | 46. Clavria zollingeri |
| 20. Russula compacta | 47. Dentinum repandum |
| 21. Russula flava | 48. Hericium ramosum |
| 22. Lactarius indigo | 49. Grifola frondosa |
| 23. Lactarius chrysorbeus | 50. Fistulina hepatica |
| 24. Lactarius piperatus, var piperatus | 51. Lycoperdon pyriforme |
| 25. Lactarius volemus | 52. Scheroderma polyrhizon |
| 26. Lactarius argillaceifolius | 53. Mutinus caninus |
| 27. Lactarius tomentosus-marginatus | 54. Tricholoma pardinum |
-

American Youth Hostels

ATTENTION campers, lovers of rustic accommodations, proponents of saving a buck !!

Thanks to Jacques Poirier, TAMC is now a member of the American Youth Hostels (AYH). The AYH provides affordable, dormitory style accommodations for groups as large as 50. Don't worry, in spite of their name, they do not discriminate against us older folks !! Prices range from \$4 to \$10 per night per person and separate sleeping and bathroom facilities are provided for male and female. Most have kitchen facilities.

Group membership entitles us to use facilities located in the US and Canada. Currently there are 5 locations in North Carolina -four in the mountains and the fifth one is in south central NC. There are over 275 hostels in the US.

If anyone is interested in taking advantage of this membership, we have a directory of hostels around the country and a membership card which was issued to the club and must be presented at the hostel. We also receive newsletters from AYH. Contact Jack Billman for additional info.

CLUB MAILING ADDRESS CHANGES

The post office has informed the club that it is opening a new Durham station on Kangaroo Drive in December, 1988. As a consequence of this action the 17000 series of PO box numbers is being phased out. TAMC has box 17061. The number is being changed to 61061.

October 10 Meeting - Mushrooming Around the World

by Bill Burk

Larry Stickney of the San Francisco Mycological Society described his wide ranging journeys in pursuit of fungi and presented selected slides taken on his trips to the High Sierras, Alaska and the high deserts of the American West, as well as France, Germany, India and New Zealand. The extent of his travels attest to his seriousness about mycology, but his seriousness about mychophagy and having a good time were also in evidence. As an aside to his description of truffling and truffle marketing in the south of France, Larry sketched out an elaborate network of expeditors and trans-shippers that he uses to obtain small quantities of French truffles for gastronomic purposes in the U. S. While these are very expensive, a small mass goes a long way; he described how the vapors emanating from truffles in a closed jar can be used to flavor eggs for breakfast on the following day.

Larry is a strong proponent of combining conventional tourism with mushroom hunting. Slides of well known mycologists in exotic places were included in the presentation along with shots of the Taj Mahal and lonely desert mushrooms. From the standpoint of practical information, he described an experiment that he conducted which led to the conclusion that the desireable flavor of morels (slides of which provided an inducement to move to Northern California) is concentrated in their spores. It follows that washing (and thus dislodging the spores) morels before cooking an eating them should be minimized or eliminated.

Page 4



1989



AMAZON FORAY

Travel aboard the luxurious riverboat "Margarita" exploring the upper Amazon in Perú with Gerry Miller and DAVID ARORA world famous author of "MUSHROOMS DEMYSTIFIED". The trip begins February 25, 1989 with two weeks on the Amazon and many of its tributaries.

This will be Gerry's ninth Amazon adventure exploring new territory and tributaries. Members of Gerry's groups have returned with many new species of mushrooms, plants, and insects. This trip will visit the very lush wilderness of the Rio Samira then to the higher jungle off the Rio Tigre then on to remote areas of the Rio Chambira with many of its beautiful jungle streams and secluded villages of Urarina Indians. Indian shamans along the way will teach the medicinal uses of many plants.

For more information call or write Gerry Miller at: Box 126, East Haddam, CT. 06423, USA (203) 873-8286.



DAVID ARORA

**THE WILD MUSHROOM
TRAVELING ROAD SHOW INC**
BOX 126, EAST HADDAM, CT 06423, USA
AMAZON FORAYS



"Mushrooming;" a course at Duke University's Continuing Education
Program by Bill Burk

On September 10, 1988, three TAMC members, Owen McConnell, Jacques Poirier, and Bill Burk, presented an all day course, "Mushrooming," at Duke University's Continuing Education building and Duke Forest. Highlights of the course included an audio-visual presentation, "Introductions to Uses of Fungi by People," a presentation on the practicalities of mushroom collecting, a question & answer session, and the pinnacle of the learning experience, a foray at Duke Forest. In less than 40 minutes a wide variety of species were collected by the participants. Many of the edibles were cooked and enjoyed by everyone. The following list represents species found on the foray.

"Species Collected on Foray in Duke Forest 9-10-88" by Owen McConnell

Amanita caesarea

A. citrina

A. daucipes

A. flavoconia

A. fulva

A. gemmata

A. pantherina var.
multisquamosa

A. rubescens

Auricularia auricula

Boletellus betula

B. russellii

Boletus edulis

B. griseus

B. peckii

B. rubroflammeus

B. separans

B. subvelutipes

B. tricolor

Calvatia cyathiformis

Collybia dryophila

Gyrodon merulioides

Lactarius chrysorheus

L. paradoxus

Leccinum scabrum

L. subglabripes

Lepiota rubrotincta

Leptonia parva (or near kin)

Lycoperdon perlatum

Marasmius fulvoferrugineus

Phylloporus rhodoxanthus

Polyporus squamosus

Pseudocolus fusiformis

Pulveroboletus auriflammeus

P. auriporus

Schizophyllum commune

Suillus brevipes var. aestivalis

S. hirtellus

Tylopilus felleus

T. indecisis

T. plumbeoviolaceus

Xerocomus illudens

THE MYCOPHAGIST'S KITCHEN

The following is an edited version of an article in the Sporadic News published by the Asheville Mushroom Club. The author is Allein Stanley.

FALL AND WINTER FRUITINGS

Any list of fall edibles should include puffballs. They are collected in this area into October. They are delicious baked with milk, eggs, cheese garlic, rather like a macaroni casserole.

The oyster (*Pleurotus* spp.) is almost seasonless if the rains are steady, so logs possible or of known reputation should be kept under regular surveillance. Those delicate whites will begin to darken with the colder weather but the color change certainly does not dilute the flavor.

This is the season for the honey mushroom, (*Armillariella mellea*). It should come in by the bushel and no forester will regret our collecting since it has the capacity to invade living trees. Although I do not find it remarkable, it is worth an evening's supper now and then.

Lucky is the hunter who stumbles upon *Grifola frondosus* at the base of an oak. Sometimes, it's a stumbling trek to get one home. For versatility and excellent, crispy texture, the Hen of the Woods has no rivals. It is easy enough to freeze and I have been known to throw it in the freezer as is, without blanching or cooking and hacking on it whenever I needed some in a pilaf or casserole. The drought has seemed to suppress its fruitings for the past two years. Hopefully, this fall it will bear forth. There may also be a collection of *Laetiporus sulphureus*, the sulphur shelf fruiting vividly.

Blewits should march right along with the rains. I have come across them even into winter, with great surprise, in such unlikely settings as plowed fields.

Lactarius deliciosus is, for me, a fall fruiter, along with *L. paradoxus*. These may or may not be to your liking but I would guess that any of the *Coprinus* species are indeed fair game for most of us. Hunt for some of the micaceous babies in the late evening. This genus sometimes tries to be nocturnal.

Where hardwoods are old and scarred, *Herichium erinaceus* should be hanging down, begging to be collected. Let your eyes drift upward higher than usual as this one often frits above eye level. There is more than one meal in a fresh specimen. *Fistulina hepatica* may also be found in the same sort of woods.

While ignoring many of the late summer hangers-on and other really good fall species that just don't happen to come to mind, I must move on to my favorite late fall choice species. *Tricholoma portentosum* and *T. flavovirens* literally carpet the piney woods in late October and throughout November and often extend their fruitings into the holiday season. In fact, I always expect to serve them in any Thanksgiving or Christmas repast, done a la Czarnecki in a Creme Fraiche. If you haven't tried this, you just don't know how good good can be. While suitable for almost any standard treatment, another favorite with these is a soup of broth, a bit of onion, potatoes and soy; one of the perfect cold-day lunches. The small mushrooms now go into pickles, after I tasted some that Ursula Pohl shared with me. Almost any mushroom cookbook has a recipe for pickled mushrooms but I have used Esther Whited's from *Kitchen Magic with Mushrooms*, the old San Francisco book. Such pickles may be good in a martini but I have only served them 'straight' thus far. They are a guaranteed conversation piece when discovered on the dinner plate but it is their taste that impresses.

The desirable way to preserve the *Tricholomas* is by brining. I have had some in brine for almost two years and they still taste good and retain most of their shape even now. I confess, I did not have a crock large enough when I decided to try this method, so a glass fish tank has served me well. At first I did have to skim occasionally but I have a nice crust of salt now. I do weight them just to make sure they 'stay down under'.

The *Tricholomas* are a bit tricky to identify and I would caution any one not familiar with the genus to go slow, study them carefully, smell for the 'soapy' possibility and learn to recognize the ravages of frost (some of the mushrooms are still good). Once you have a good concept, you are off and running and extending the season far beyond those folks that live in less hospitable environs.

To get over that dull season before the morels, think about *Flammulina velutipes*.

Thanks to Allein Stanley for a list of good edibles to look for! Right now in Durham, we seem to have bushels of *Armillariella tabescens*. Jacques Poirier and Billie Sessoms harvested several grocery bags of them recently. This week, another crop was discovered in the mulch under pecan trees on Monmouth Avenue. Bill Burk reports that *A. tabescens* has a tinny taste. We did not find that to be the case. Sautéed in butter they have a robust flavor.

THE BOOKSHELF

Mushrooms of the Andirondacks

Dr. Alan Bessette has authored a new field guide to the most common mushrooms found in the Andirondack mountain region of New York State. It has 141 color photos and descriptions covering over 400 species. There is information on collecting, identifying, making spore prints, preserving and preparing mushrooms. 12.95 with 2.00 postage and handling for one book, .50 for each additional. Order from North Country Books, Inc, 18 Irving Place, Utica, NY 13501.

Annual membership dues are due January 1. They are the same as last year. Individual memberships include a subscription to The Fungifile, and (for those over 18) full voting and office holding privileges. For additional participating household members, associate memberships are \$2.00 each and include equal voting and office holding privileges.

Since TAMC is associated with the North American Mycological Association, our members get a discount if they wish to join NAMA. Dues for NAMA are \$12.00 a year (individual or family), and include subscriptions to the bimonthly Mycophile and annual journal McIlvanea, privilege of attending the annual national Foray, and numerous other educational services. To join, send a SEPARATE check payable to NAMA.

Send form and dues to TAMC, Box 17061, Durham, NC 17705. Make check payable to TAMC.

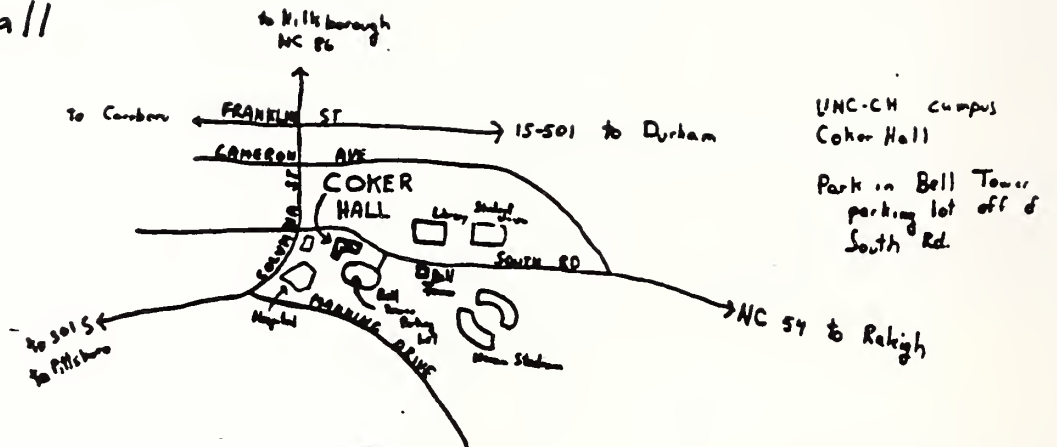
DUES: [] \$8.00 Individual
 [] \$7.00 Corresponding (receives newsletter only)
 [] \$2.00 (One Associate membership should be obtained for each
 additional participating family member.)
 [] \$12.00 North American Mycological Association (individual or
 family). Send SEPARATE check payable to NAMA.

(Please use campus address whenever possible so we can save on TAMC mailing costs. NAMA publications will be sent to your home address unless you specify otherwise.)

Sketch mushrooms for club news letter_____

215 Coker Hall

7:30 PM



Triangle Area Mushroom Club
Box 61061
Durham, NC 27705

NORTH CAROLINA COLLECTIONS
WILSON LIBRARY ~~924-A~~
UNC-CH CAMPUS

IS YOUR LABEL CORRECT?

DEADLINE for submissions to JANUARY/FEBRUARY newsletter: Thursday, December 15
